

Sliced Roasted Sweet Potato

Serves about 4-6 people

Ingredients

2 pounds sweet potato, peeled and sliced
.5 tsp oregano
1 tsp salt
.5 tsp black pepper
.5 tsp cumin
2 tbsp oil (vegetable or olive)

Method of Prep

1. Wash and peel sweet potatoes and then slice them.
2. Season the sweet potatoes with oregano, salt, pepper, cumin and oil. Toss to coat completely
3. Shingle slices on greased sheet pan and bake at 400 degrees for 20-25 minutes
4. Enjoy!