



Roasted Sweet Potatoes

Source: Damn Delicious

Ingredients

- 3 pounds small sweet potatoes, scrubbed, patted dry, and cut into 2-inch chunks
- 3 tablespoons olive oil
- 1 teaspoon ground cumin
- 1 teaspoon smoked paprika
- 1 teaspoon chili powder
- 1/8 teaspoon ground cinnamon
- Kosher salt and freshly ground black pepper, to taste
- 1/4 cup fresh cilantro leaves
- 1 lime, cut into wedges

Directions

1. Preheat oven to 425 degrees F. Lightly oil a baking sheet or coat with nonstick spray.
2. In a small bowl, whisk together olive oil, cumin, paprika, chili powder, cinnamon, 1 1/4 teaspoons salt and 1/2 teaspoon pepper.
3. Place sweet potatoes in a single layer onto the prepared baking sheet. Stir in olive oil mixture and gently toss to combine.
4. Place into oven and bake for 30-35 minutes, or until fork tender, stirring halfway. Sprinkle with cilantro.
5. Serve immediately with lime wedges.