

# Sweet Potato Wedges



Licking Memorial Hospital | Culinary Services

# Sweet Potato Wedges (Serves 4)

## Ingredients

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- 4 medium sweet potatoes
- 1/4 cup extra-virgin olive oil
- 1 tsp salt
- 1/2 tsp pepper
- 2 Tbs fresh rosemary (finely chopped)

## Directions

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Preheat oven to 400 degrees F. Thoroughly wash sweet potatoes. Slice in half, then into wedges. Toss wedges in olive oil and seasonings. Place on a baking sheet, skin side down. Bake 30 to 40 minutes.