

## Roasted Sweet Potato Wedges

5 large sweet potatoes, peeled, washed, and patted dry  
4 tbsp olive oil  
2½ tsp chili powder  
1½ tsp ground cumin  
¼ tsp cayenne pepper  
Salt to taste.

Preheat oven to 425. Cut the sweet potatoes in half lengthwise. Cut each half into 4 –5 wedges and place in large bowl. Add remaining ingredients and toss. Put on large, non-stick baking sheet. Roast 20 minutes, and then turn over potatoes, and roast 10 minutes more. To get even-sized wedges, choose similar sized sweet potatoes.