

Roasted Sweet Potatoes

Total: 30 min
Prep: 5 min
Cook: 25 min
Yield: 4 servings

Ingredients:

- 2 large sweet potatoes
- 1/4 teaspoon chili powder
- 1/4 teaspoon garlic powder
- 2 tablespoons olive oil



Directions:

1. Preheat the oven to 450 degrees.
2. Place the sweet potato cubes on a baking sheet and drizzle with olive oil. Sprinkle with spices and toss to combine.
3. Spread out on an even layer on the baking sheet.
4. Roast for 10 minutes and flip. Roast for an additional 10 minutes or until edges are golden brown.

Nutrition:

1 serving, prepares 4
165 calories, 7 g fat, 24 g carb (7 g sugar, 4 g fiber) 2 g protein



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