

SWEET POTATO WEDGES



35 MINS



8 SERVES

INGREDIENTS

- 2 large sweet potatoes, cut into wedges
- Olive oil spray
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1 teaspoon rosemary or thyme, finely chopped (optional)

DIRECTIONS

1. Preheat oven to 180°C. Line baking tray with baking paper.
2. Place sweet potato wedges on baking tray.
3. Lightly spray wedges with olive oil spray.
4. Sprinkle with salt, pepper and fresh herbs.
5. Bake for 30 minutes or until cooked through and brown.

LUNCHBOX TIP

Add cooled sweet potato wedges to the lunchbox with hummus or avocado and bean dip!

