

2015

## SWEET POTATO WEDGES

3 sweet potatoes (1 ½ lb), scrubbed

2 to 3 garlic cloves (unpeeled)

4 t olive oil

¼ t dried thyme

Coarse salt

Preheat oven to 400 degrees. Cut sweet potatoes in half crosswise, and then into 1 inch wide wedges. Crush garlic cloves in their skin.

On a large rimmed baking sheet, toss the sweet potatoes, garlic, olive oil, and thyme; season with salt. Spread in a single layer, roast until potatoes are fork tender, turning halfway through, about 30 minutes.