

## MORTON & BASSETT SPICES®

# Masala Sweet Potato Wedges



- 2 large sweet potatoes
- 2 tablespoons olive oil
- 1 tablespoon Morton & Bassett Garam Masala
- ½ teaspoon salt
- Lime wedges for serving
- ¼ cup chopped scallions for serving
- Dipping sauce of choice

Preheat oven to 350 degrees F. Slice sweet potatoes into thin wedges, about ½ inch thick. Toss in olive oil until well coated, then cover in Garam Masala and sea salt. Toss to coat thoroughly and lay in a single layer on a baking sheet. Bake for 25 minutes, then let cool. Top with lime juice and scallions, and serve with your favorite dipping sauce.



[mortonbassett.com](http://mortonbassett.com)

