

- Easy No Sweat Recipe -

# Roasted Sweet Potato Gems

*The smaller the sweet potato, the more fun they are to eat. Try to find ones that are long and thin and about 4" long. Roast these little jewels - skin and all!*

Serves 4 people

6-8 small sweet potatoes or yams, about 4 inches in length, skin on  
olive oil, for drizzling

**Rusty Sled Use-it-with-Everything Blend**

4 lime wedges (optional)

1. Preheat oven to 375°F.
2. Grease a rimmed cookie sheet or a shallow baking dish.
3. Wash and dry the sweet potatoes. Do not peel. Cut each in half lengthwise. Place in a medium bowl.
4. Drizzle with olive oil and sprinkle over the Rusty Sled. Toss well to completely coat.
5. Transfer them to the baking sheet and bake for about 30-40 minutes, turning once.
6. Remove from oven and serve hot. Serve with the lime wedges, if desired.



## Kitchen Hero Tip!



If you can't find small sweet potatoes, purchase larger ones and cut them into chunks. This recipe is also fabulous when the smaller sweet potatoes are cut into coins.

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