

Roasted Sweet Potatoes

INGREDIENTS

- 2 medium sweet potatoes, cut into ¾-inch cubes
- 2-3 tbsp olive oil
- ¾ tsp kosher salt
- ½ tsp smoked paprika
- ¼ tsp black pepper

DIRECTIONS

1. Preheat oven to 450°F.
2. Place cubed sweet potatoes directly on a lined sheet pan.
3. Drizzle with olive oil and seasonings. Toss directly on the pan and spread into a single layer.
4. Roast 18-22 minutes, flipping at the 10-12 minute mark.
5. Remove when edges are golden and crisp and centers are fork tender.
6. Sprinkle with flaky salt if desired.