

RUSTIC ROASTED SWEET POTATOES

The Cooks Next Door

1 sweet potato per person (unless they are really big)

olive oil

butter, melted

seasoned salt

fresh ground pepper

Preheat oven to 400 degrees.

Thoroughly scrub the sweet potatoes and then dice them and put the in a bowl. Combine olive oil and butter and pour on the cut potatoes and toss to thoroughly coat (I used about 4 Tb. total for 4 large potatoes). Season generously with seasoned salt and lightly with fresh ground pepper.

Pour potatoes in a jelly roll pan or stone (jelly roll pans have about a 1 inch side). Bake for 15-25 minutes until tender and starting to carmelize/brown (I actually put mine back in the oven after the picture because I realized I wanted them done a little more). Stir every 5-10 minutes.