

World Spiced Sweet Potato Wedges

Recipe By Chef Zissie



Cooking and Prep:  45
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Serves:  6

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Shabbat, Nine

Days

Diet: Vegetarian, Vegan,

Gluten Free, Low Fat, Low

Carb

This recipe is a win! It doesn't ever dry out, lasts for days in the fridge and is a true crowd pleaser!

Chef Zissie has prepared the ultimate BBQ/Picnic menu – everything BUT the BBQ! These are the ultimate side dishes that will turn your BBQ from generic to AMAZING! Follow these easy steps and combine these side dishes with simple grilled steaks and chicken and your world of picnics/BBQ will be changed forever! Complete the menu: [Smoked Eggplant Pasta](#), [Nectarine and White Asparagus Salad](#), [Sundried Tomato Dip](#), [Olive Tapenade](#), [Toasted Corn Salsa](#)

Ingredients (10)

Herbs

1/4 cup chopped cilantro (*optional*)

1/4 cup chopped mint

Spices

- 1/2 tablespoon curry powder
- 1/2 tablespoon garam masala spice blend
- 1/2 tablespoon garlic powder
- 1/4 cup **Bartenura Extra-Virgin Olive Oil**
- 1 and 1/2 teaspoons **Gefen Himalayan Pink Salt**
- 1/2 tablespoon sumac powder
- 1/2 tablespoon za'atar spice blend

Sweet Potatoes

- 4 sweet potatoes, cut into large long pieces
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Start Cooking

For the Sweet Potatoes

1. Preheat oven to 425 degrees Fahrenheit. Prepare a sheet pan with Gefen Easy Baking Parchment Paper.
2. Add all ingredients except cilantro and mint and mix well.
3. Bake for 45 minutes, or until crispy on the outside and soft on the inside.
4. Add fresh herbs right before serving. Serve hot or room temperature.

Note:

If you don't have these spices, use the ones you have on hand. But if you can buy these spices, they are worth investing in!

About Chef Zissie

Remove your stress of daily dinner planning (Shabbat and Holidays)! For more easy, healthy and flavorful recipes join www.chefzissierecipes.com.