





United States Department of Agriculture

Roasted Sweet Potato Rounds

Yields 4 servings

Cook Time: 20 minutes

1 sweet potato
1 tbsp olive oil
1/2 tsp cinnamon
1/2 teaspoon salt

1. Preheat oven to 425°. Cut sweet potatoes into thin slices.
2. Place sliced sweet potatoes in a bowl. Toss with olive oil, cinnamon, and salt.
3. Cover a lightly oiled nonstick baking sheet with a single layer of potatoes. Roast for 20 minutes, turning once, until golden and tender.
4. Garnish with your favorite toppings and serve.

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