

Less than 45 minutes

Serves 4

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Ingredients:

- 6 (about 500-600g each) large regular sweet potatoes, cut into thick wedges
- 3 Tbsp (45ml) olive oil
- 2 Tbsp (30ml) garam masala
- 2 tsp (10ml) medium curry powder
- 1 tsp (5ml) paprika
- Salt, to taste
- 1 bulb garlic, halved
- Handful fresh or dry curry leaves (optional)

Method:

1. Preheat oven to 200°C.
2. Place sweet potato wedges in a single layer on a greased and lined baking tray.
3. Drizzle with oil and sprinkle with spices.
4. Season and toss well.
5. Nestle garlic and curry leaves (if using) in between the wedges.
6. Roast for 25-30 minutes or until cooked through, turning at regular intervals.
7. Serve immediately.