

Roasted Sweet-Potato Fries with Curry Yogurt

Ingredients

- 2 sweet potatoes, cut into wedges (approximately 8 wedges/potatoes)
- 2 tablespoons olive oil
- 1 teaspoon kosher salt

Directions

Preheat oven to 350 degrees. Line a cookie sheet with parchment paper. Place the sweet-potato wedges on the cookie sheet, drizzle with olive oil and sprinkle with salt. Bake for 20 minutes or until potatoes are slightly crisp. Serve with curry yogurt (add 1 teaspoon curry powder to 1 cup plain yogurt, and stir to mix thoroughly).

