



The Cooking Lady's Spiced Roasted Sweet Potatoes

Ingredients

- 1 teaspoon coriander seeds
- ½ teaspoon fennel seeds
- ½ teaspoon dried oregano
- ½ teaspoon dried hot red pepper flakes
- 1 teaspoon kosher salt
- 2 pounds scrubbed raw sweet potatoes
- 3 tablespoons olive oil

What To Do:

Preheat oven to 425 degrees.

Coarsely grind first 4 ingredients in a coffee or spice grinder. Stir together salt and spices.

Cut potatoes lengthwise into 1-inch wedges. Toss wedges with oil and spices in a large roasting pan and bake in middle of oven for 20 minutes. Turn wedges over and bake another 15-20 minutes.