



cara price

SWEET POTATO WEDGES

INGREDIENTS

- 2 pounds sweet potatoes
- 1 tablespoon olive oil
- 1 tablespoon tapioca flour
- 1 tablespoon paprika
- freshly ground sea salt

DIRECTIONS

preheat the oven to 425°.

cut the potatoes into long wedges that are about 3/4" in width. place the potato wedges in a large glass bowl & then pour the olive oil over them. toss & make sure all the potatoes are coated with oil.

sprinkle the tapioca flour & the paprika over the potatoes & toss making sure all potatoes are seasoned well & there is no white flour residue. (at this point everything should be slightly moist)

place potato wedges in a single layer on a cookie sheet. use more than one if necessary - do not overcrowd the pan.

bake 15 minutes per side & then broil on high 2-3 minutes to finish browning.

generously sprinkle freshly ground sea salt over potatoes as soon as they come out of the oven.