

Roasted Sweet Potatoes with Chili & Lime

Makes about six servings

Ingredients

- 1 large sweet potato, peeled and diced
- 1 large purple sweet potato (or a second regular sweet potato), peeled and diced
- 2 tablespoons cooking oil, divided
- 1 teaspoon garlic powder/granules
- 1 teaspoon chile powder (mild, chipotle, or ancho)
- 1/2 teaspoon paprika
- 1/4 teaspoon oregano
- 1/4 teaspoon sea salt
- 1 white onion, diced
- 2 cloves garlic, minced
- 1 red bell pepper, diced
- 1 lime

Directions

1. Preheat the oven to 400 degrees.
2. Toss the sweet potatoes with salt, spices, and 1 tablespoon of oil. Spread on baking sheet lined with parchment paper. Bake for 30 - 40 minutes, or until tender. (The purple potatoes may take longer, so check them for doneness. It's OK to overcook the orange ones a little.)
3. Heat a large skillet over medium heat. When hot, add the remaining oil followed by the garlic. Fry the garlic for about 30 seconds, then add the onion.
4. Fry the onion for 3 - 5 minutes, or until it browns and clears slightly. Add the bell peppers, and fry for about 2 minutes, just long enough for them to become a bit tender.
5. Combine the roasted sweet potatoes with the onion and pepper mixture. Sprinkle with lime juice, and add salt and pepper if needed.

MARY MAKES DINNER



This recipe caame from **Mary Makes Dinner**

<http://MaryMakesDinner.Typepad.com>

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Questions, comments?

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