

Roasted Sweet Potatoes with Red Peppers & Rosemary

TIME REQUIRED:

50 mins including prep

SERVING:

4-6

INGREDIENTS

- 2 large sweet potatoes, diced
- 1 large red pepper, diced
- 2 sprigs fresh rosemary, chopped, stem removed
- 1 t ground garlic
- salt to taste
- sprig fresh thyme for garnish (optional)



STEPS

- Preheat oven to 350 degrees.
- Place diced potatoes and peppers in a baking dish and toss with garlic, salt and fresh rosemary until evenly coated.
- Spread potatoes in a single layer on baking dish. Roast until tender about 25-35 minutes stirring occasionally.
- Transfer to serving dish and garnish with fresh sprig of thyme if desire.