Oven Roasted Sweet Potato Halves

Recipe by Amber

Penney Farms Princess

INGREDIENTS

2 sweet potatoes, halved

extra virgin olive oil

salt to taste

INSTRUCTIONS

Preheat the oven to 425.

Using a sharp chef's knife, carefully slice the potatoes in half. Depending on the size, they can be difficult to cut so be careful.

Brush them with extra virgin olive oil, and place them cut side down on a baking sheet lined with parchment paper.

Spring the potato skins with a little salt, and roast them for about 30 minutes.

They should be soft and tender in the middle, and caramelized on the cut side.

Place cut side up on a serving platter, and season with salt.

Garnish with fresh chives or parsley, if you're fancy.

Enjoy!