ROASTED SWEET POTATOES

Intermediate Lifestyle

Ingredients

3 sweet potatoes, peeled and sliced 1/3" thick 1 TBS olive oil kosher salt to taste

Instructions

- 1. Preheat the oven to 450°.
- 2. Spread the sweet potato slices out on a baking sheet. Brush them with olive oil and sprinkle with salt.
- 3. Roast the sweet potato slices on the top rack of the oven until they are tender, about 15 minutes.

Portion-Per-Serving Information: (Yields 6 servings)

Serving = $\frac{1}{2}$ sweet potato* = 1 G

^{*}Note: After you cut the first sweet potato in half, see how many slices you get from that half. You'll then know how many slices to serve yourself.