



Maple-Roasted Sweet Potatoes

Servings: 6

Prep Time: 5min

Cook Time: 48min

Ingredients

- 6 sweet potatoes
- 2 tbsp olive or avocado oil
- 1 tbsp smoked sweet paprika
- 4–5 tbsp maple syrup
- 2 limes, cut into wedges

Directions

1. Heat the oven to 180°C. Rub the potatoes with olive or avocado oil and paprika. Put them on a baking tray and roast for 30–40 min until cooked all the way through.
2. Drizzle the maple syrup over the potatoes, return to the oven and cook for a further 5–8 min. Serve with the lime wedges.