

Moroccan Sweet Potatoes

Ingredients

1-2 lbs. sweet potatoes, peeled and diced
4 peeled and flattened garlic cloves
1-2TBSP olive oil

Moroccan spices

½ tsp cumin
½ tsp coriander
½ tsp paprika
½ tsp ground pepper
¼ tsp cinnamon
⅛ tsp cayenne (or to taste)
½ tsp salt (to taste)

Instructions

1. Pre-heat oven to 400 degrees.
2. In a bowl, toss the diced sweet potatoes and garlic in olive oil.
3. Sprinkle with Moroccan spices and mix thoroughly. Spread out on a cookie sheet or roasting pan.
4. Roast for 15-20 minutes. Test for doneness.

The story behind this recipe. We used to make Moroccan chicken using these spices. Now that we are vegetarians, we sprinkle them on sweet potatoes and serve these as a side dish or as a meat substitute in tacos. I don't use all of the spices in the recipe. Keep them in a spice jar for the next time. Yum.