



# Red Clay Cook-Off Family Style



## *Sweet & Spicy Sweet Potatoes*

### **Ingredients:**

- 4 Medium Sweet Potatoes, peeled and cut into 1/2"-3/4" Cubes
- 2 TBSP Canola Oil
- 2 TBSP Packed Brown Sugar
- 1 tsp Chili Powder
- 1/2 tsp Cayenne Pepper (Optional - adds some heat!)
- 1 tsp Kosher Salt

### **Directions:**

Preheat oven to 400 degrees Fahrenheit. Place diced sweet potatoes in a large mixing bowl and drizzle with oil. Toss to coat. Add brown sugar, chili powder, salt and cayenne pepper (optional) and stir, making sure potatoes are coated evenly. Spray a large baking sheet with cooking spray and spread sweet potatoes evenly on the baking sheet. Bake for 12-minutes and remove from oven, stirring potatoes on baking sheet. Place back in oven and bake for an additional 12-15 minutes or until potatoes are golden brown.

**Recipe Notes:** Choose different color potatoes (Orange, Purple and White) to add more color to this dish! Kids will find the variation of color more inviting and may be more inclined to try this delicious and nutritious side dish! If your family loves spicy foods, the Cayenne pepper will add a nice kick of spice to these sweet and spicy potatoes. If your family doesn't like spice, just omit the Cayenne Pepper!