

Cumin Lime Roasted Sweet Potatoes

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5 from 5 votes

Prep Time	Cook Time	Total Time
15 mins	35 mins	50 mins

Bright lime juice and earthy cumin pair perfectly with the subtle creamy sweetness of sweet potatoes in these Cumin Lime Roasted Sweet Potatoes.

Total Cost: \$3.01 recipe / \$0.75 serving

Servings: 4



Ingredients

- 1.5 lbs sweet potatoes \$1.99
- 2 Tbsp olive oil \$0.32
- 1 tsp cumin \$0.10
- 1/4 tsp salt \$0.02
- 1/4 bunch fresh cilantro \$0.25
- 1 fresh lime \$0.33

Instructions

1. Preheat the oven to 425°F. Peel and slice the sweet potatoes into 1/2 inch wide sticks. Place the sweet potatoes on a large baking sheet and drizzle with olive oil. Sprinkle the cumin and salt over top.
2. Pull the cilantro leaves from the stems and roughly chop. Add about 3/4 of the cilantro to the baking sheet with the sweet potatoes, reserving some to add fresh after baking. Toss the sweet potatoes until they are evenly coated in oil, cumin, salt, and cilantro.
3. Roast the sweet potatoes in the oven for 20 minutes, stir, and return to the oven. Roast for about 15 minutes more, or until the sweet potatoes are blistered and browned on the edges.
4. After roasting, add the remaining cilantro and squeeze fresh lime juice over top. Serve warm.