



# Chili-Roasted Sweet Potatoes

## Tips

- Use long, skinny sweet potatoes to cut into strips or “fries.”
- Cut the wedges or sticks as equally as possible for even cooking.
- Arrange the potatoes in a single layer on the baking pan so that the potatoes become crispy.



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## Recipe

### Ingredients

Sweet potatoes, fresh	16 lbs 8 oz
Chili powder	1 Tbsp
Sugar	1 Tbsp
Black pepper	½ tsp
White pepper	½ tsp
Granulated garlic	½ tsp
Salt	½ tsp
Vegetable oil	1 cup

Note: You may use pre-cut sweet potato wedges or sticks instead of fresh, whole sweet potatoes.

### Directions

1. Wash the sweet potatoes very well, scrubbing thoroughly.
2. Leave the skin on the potatoes, and cut into wedges about 1½ inches thick. You may use a 6 cut potato wedger (wall mount is easiest to use) to cut the potatoes into wedges.
3. Place sweet potatoes in a large mixing bowl. Combine the chili powder, sugar, black pepper, white pepper, granulated garlic and salt. Drizzle potatoes with oil and sprinkle with seasoning, mixing well to coat evenly.
4. Place seasoned potatoes on sheet pans (product is crispier if parchment pan liners are not used). For 50 servings use two sheet pans. Do not crowd the sweet potatoes on the pan
5. Bake at 400°F for 12 - 15 minutes, or until tender and browned in spots.

**Makes approximately 50 1/2 cup servings.**