

## Easiest Sweet Potato Rounds



If you'd like a super easy recipe to prepare a quick veggie for dinner, look no further. This recipe is an option and is simply delicious for dinner, or anytime really. Personally, I like putting ketchup on my sweet potato rounds. I've also reheated these for leftovers and they are just as good. Enjoy!

### **Ingredients**

- 2-3 medium sweet potatoes
- 2 tablespoons olive oil
- Pinch of salt and pepper
- Optional: paprika, cumin, cayenne, cinnamon, garlic

### **Directions**

1. Preheat oven to 425 degrees F.
2. Wash sweet potatoes.
3. Removing growths and blemishes. Leave peel on for its nutrition.
4. Slice into about 1/3" round slices.
5. Cover large sheet pan with unbleached parchment paper.
6. Create a single layer of the rounds, drizzle with olive oil and sprinkle with seasoning.
7. Bake 40-45 minutes until edges are lightly browned.