

## Sweet Potatoes with Attitude

*Esther's Family Recipes*



### Ingredients

- 1.5 kilograms sweet potato, peeled or not, and cut into 1-inch chunks/cubes
- 2 to 3 Tbsp olive oil
- 2 tsp curry powder, mild or hot, to taste
- ½ tsp cinnamon powder
- ¼ tsp garam masala powder (optional)
- Kosher or sea salt, to taste
- ¼ cup chopped parsley

### Instructions

1. Preheat oven to 200 C.
2. Place all the ingredients into a large bowl and mix to combine and fully coat the potatoes.
3. Line baking tray with butter paper.
4. Spread potatoes over a single layer; make sure you scrape all spices and oil from bowl and add to potatoes
5. Bake for 25 to 35 minutes (depending on your oven). Give it a stir halfway through cooking.
6. Roast until lightly brown and crisp on the outside and soft on the inside.
7. Sprinkle chopped parsley before serving.

### Notes:

You can substitute butternut squash pumpkin (or any other pumpkin) instead of the sweet potatoes. The cooking time may increase slightly.

Potatoes and pumpkin, in one form or another, are a part of most of our holiday tables. These are our all-time favourites.