

## Ms. Teeling: Sweet Potato Wedges

### Ingredients:

- 4 medium sweet potatoes
- 2 tablespoons olive oil
- 1 teaspoon paprika
- 1 teaspoon Cajun spice mix
- ½ teaspoon freshly ground black pepper
- ½ teaspoon turmeric



### Method:

1. Preheat the oven to 200 degrees Celsius / Gas mark 6
2. Chop the sweet potatoes into wedges.
3. Toss the wedges with the oil and spices, then season with freshly ground pepper
4. Roast in the oven for 15-20 minutes, until lightly browned
5. Serve warm with beef burgers, with a crème fraiche dip, etc.

### Crème fraiche dip:

### Ingredients:

- 2 tablespoons crème fraiche
- 2 chives
- ½ lime



### Method :

1. Dice the chives
2. Juice the lime
3. Combine the juice of the lime, chives and crème fraiche and mix.
4. Enjoy with wedges!