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# SAVORY BAKED SWEET POTATO WEDGES

With a Tarragon Honey Mustard Aioli

Prep time: 10 min.    Cook time: 40 - 45 min.    Total time: 55 min.  
Serves up to 6

These sweet potato wedges are tender on the inside and crispy & sweet on the outside. They are just like eating candy...so good!! The dipping sauce compliments the wedges perfectly with a nice creaminess with that touch of tarragon flavor. They make a great side dish for grilled steak or chicken.

- 1 medium size sweet potato, cut into 16 wedges
- 2 Tbsp. olive oil to coat
- 2 Tbsp. Savory Herb Spice Blend



Preheat oven to 375°F. Line a baking sheet with tin foil and spray with cooking spray. Cut the sweet potato in half and peel. After peeling, cut those pieces in half then cut each half into 4 wedges ending up with 16 wedges. Coat the wedges with olive oil then sprinkle in the spice blend mix 1 Tbsp. at a time coating all the wedges. Arrange the wedges on the baking sheet so they are sitting on the thick part not lying down. Place in the oven and bake for about 40-45 minutes. The sweet potato should be tender on the inside and nicely browned and crispy on the outside. Remove from oven and serve with Aioli

**Savory Herb Spice Blend:** (makes about  $\frac{3}{4}$  of a cup and can be stored in an air tight jar)

- 2 pkgs. powdered chicken Oxo
- $\frac{1}{2}$  Tsp. black pepper
- 2 Tbsp. onion powder
- 2 Tbsp. garlic powder
- 2 Tbsp. each dried parsley, rosemary, thyme and basil
- 2 Tbsp. brown sugar
- 1  $\frac{1}{2}$  Tbsp. dehydrated minced onion
- $\frac{1}{2}$  Tbsp. dried tarragon
- $\frac{1}{2}$  Tbsp. dried marjoram

Mix together until well combined. Store in an air tight container. Can be also be used on roasted vegetables or as a rub on chicken.

## Tarragon Honey Mustard Aioli

Makes about  $\frac{3}{4}$  cup

- $\frac{1}{2}$  cup mayonnaise
- 1 Tbsp. creamy horseradish
- 1 Tsp. Dijon mustard
- 1  $\frac{1}{2}$  Tbsp. honey
- 1 Tsp. dried tarragon

In a small bowl combine all ingredients and let sit for 10 minutes before serving. Separate into small dishes and serve along with the Sweet Potato Wedges.

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