Roasted Sweet Potato Wedges

Ingredients:

5 large sweet potatoes
¼ cup olive oil
1 tbsp. salt
1 tbsp. black pepper
1 tbsp. garlic powder

Directions:

- Heat oven to 400^{0}F.
- Wash, peel and chop potatoes into wedges.
- Mix oil, salt, pepper and garlic powder in large bowl.
- Toss wedges in bowl until all potato surfaces are coated with mixture.
- Arrange wedges in pan and bake for 45 minutes or until edges begin to brown.