

Cumin Sweet Potatoes

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4 sweet potatoes, peeled and diced
2 T olive oil
1 t ground cumin

¼ C chopped fresh parsley
Salt & pepper to taste

Preheat large skillet over medium high heat. Toss sweet potatoes, olive oil, cumin, salt, and pepper in a large mixing bowl until potatoes are coated. Transfer to skillet and sauté until tender, 15-20 minutes. (You want the sweet potatoes to have a just little resistance when pierced with a paring knife.)

Remove from heat. Add chopped parsley and toss just before serving.

Serves 4.

