

Oven Fried Sweet Potato Cubes in Sweet Chili Sauce and Sesame Seeds

4-5 sweet potatoes, peeled, rinsed and cut into cubes

3-4 tablespoons mild oil like canola (I don't advise olive oil, it will overwhelm the taste of the dish)

2-3 teaspoons coarse/kosher salt **OR** 1-2 teaspoons regular salt

3-4 tablespoons sweet chili sauce

3 tablespoons sesame seeds

Directions:

Preheat the oven to 400 F/200 C. Take the sweet potatoes and pat dry with paper towels. Place in one layer on a rimmed baking sheet and drizzle oil over them and toss right in the pan. Then sprinkle with the salt. Place in hot oven and roast about 40 minutes or till the sweet potatoes are soft when pierced with a wooden toothpick. Check a few of them to be certain and immediately, right in the pan, toss with sweet chili sauce and sprinkle with sesame seeds and toss again. Serve hot immediately or room temp. Warms up beautifully if you have any left.