Daron's roasted purple sweet potatoes

Serves 6-8

Prep time: 10 minutes Cook time: 40 minutes

Ingredients

- 5 small purple potatoes
- 1 large jersey sweet potato
- 2 cloves elephant garlic
- 1 teaspoon dried rosemary
- 1 1/2 teaspoons paprika
- 1 1/2 tablespoons of jalapeño pepper sauce (or Cholula hot sauce)
- 1/3 cup coconut oil
- Himalayan pink salt

Prep:

- 1. Preheat oven to 425
- 2. Cut potatoes lengthwise, then cut 1/4 thick wedges. Place in large glass pan.
- 3. Melt coconut oil and drizzle over potatoes.
- 4. Add paprika, rosemary, diced garlic, hot sauce and stir. Sprinkle lightly with sea salt.
- 5. Bake for 40 minutes, stirring potatoes occasionally.
- 6. Serve with love!