



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Herbed Sweet Potato

Ingredients

- 1-½ lbs sweet potato, cubed
- 3 cloves garlic, minced
- 1 Tbsp dried herb de province
- 1 Tbsp oil
- 1 Tbsp fresh rosemary, chopped
- 1 Tbsp fresh thyme, chopped
- 1 tsp salt
- ½ tsp black pepper

Directions

Preheat your oven to 400 degrees. Line a baking sheet with parchment paper. Set aside.

Place all the ingredients in a mixing bowl. With your hands or a spoon, mix the ingredients until the potatoes are evenly coated with oil and herbs.

Transfer the potatoes to the baking sheet, spreading them out evenly over the sheet. Bake for about 20 to 25 minutes. The potatoes should be lightly browned and crisp but tender to the bite.