



For the potatoes:

Sweet Potatoes – peeled and cut into long strips

Olive oil

Garlic powder

Salt & Black pepper

- Preheat the oven to 375 degrees.
- Place the sweet potatoes in a roasting pan – on a single level
- Drizzle with olive oil, garlic powder, salt and pepper
- Roast for 30 to 35 minutes until potatoes are cooked through.

For the sauce:

1 cup mayonnaise

2 garlic cloves

1/4 cup packed basil leaves

1/2 a lemon – juiced

Salt

- Place all of the ingredients into a food processor.
- Process until you have a smooth sauce.
- Serve with the sweet potatoes.

TheFrugalChef™2010

www.TheFrugalChef.com