

SWEET POTATO WEDGES AND YUM YUM SAUCE

Ingredients Sweet Potato Wedges

2 sweet potato, cut into wedges (please ask a grown up to help you)
4 tbsp olive oil
1 tbsp thyme leaves
salt and freshly ground black pepper to season



Ingredients Yum Yum Sauce

Mayonnaise 6 Tablespoons
Tomato Ketchup 2 tablespoon
Garlic Powder 2 teaspoons
Onion Powder 2 tablespoon
Smoked Paprika $\frac{1}{4}$ cup
Water 2 tablespoons
Tabasco or Hot Sauce 1 Teaspoon (optional)



Method Potato Wedges

1. Preheat the oven to 200C/400F/Gas 6.
2. Toss the wedges with the oil and thyme then season well with salt and freshly ground black pepper.
3. Roast in the oven for 15-20 minutes, until lightly browned.
4. Serve in a warm bowl and season.

Method Yum Yum Sauce

1. Combine mayonnaise, tomato paste, melted butter, garlic powder, onion powder, smoked paprika, water, sugar and hot sauce in a small food processor.
2. Mix it altogether well with a whisk or fork and then finish with a spoon.