

## SAUNDERS' MALT EXTRACT



Preparation

10  
MINS

Cook Time

20-25  
MINS

Serves

4

Difficulty

EASY

# CRISPY SWEET POTATO WEDGES WITH MALT & PARMESAN

An explosion of flavours and contrasting textures gives these sweet potato wedges their own unique edge - sure to become a 'signature sidedish' for your family!

## INGREDIENTS

- 4 medium sweet potatoes, scrubbed and cut into thick wedges
- 2 tbsp olive oil
- ½ cup panko breadcrumbs
- 2 tbsp chopped fresh parsley
- 1 tbsp Saunders' Malt Extract
- Freshly shaved parmesan, to finish
- Salt and pepper, to taste

## METHOD

- 1 Preheat oven to 200°C (fan-forced).
- 2 In a large bowl, toss sweet potato wedges with olive oil, panko, parsley, salt, and pepper until evenly coated.
- 3 Spread wedges onto a lined baking tray in a single layer.
- 4 Roast for 20–25 minutes, turning once, until golden and tender.
- 5 Remove from the oven and immediately drizzle with Saunders' Malt Extract.
- 6 Finish with freshly shaved parmesan and serve hot.

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