Crispy Sweet Potato Wedges with Lemon Herb Ricotta

Mediterranean Sweet Potato Wedges with Whipped Ricotta

OVEN	TIME	PRINT	SAVE
400℉	40 min	Recipe Card	PDF

INGREDIENTS

For the Sweet Potato Wedges:

3 medium sweet potatoes (about 900 g / 2 lb), cut into thick wedges

2 tablespoons olive oil

1 teaspoon smoked paprika

1/2 teaspoon ground cumin

1/2 teaspoon dried oregano

Salt and black pepper to taste

For the Whipped Ricotta:

1/2 cup ricotta cheese (120 g)

1 tablespoon olive oil

Zest of 1 lemon

For Garnish:

1 tablespoon fresh parsley, chopped

1 tablespoon toasted pine nuts (optional)

DIRECTIONS

1. Preheat & Prepare: Preheat oven to 200℃ (400℉). Line a baking sheet with parchment paper.
2. Season the Wedges: In a large bowl, toss sweet potato wedges with olive oil, smoked paprika, cumin, oregano, salt, and pepper until evenly coated.
3. Roast: Arrange wedges in a single layer on the baking sheet. Roast 25-30 minutes, flipping halfway through, until golden and crisp at the edges.
4. Whip the Ricotta: In a bowl, whip ricotta with olive oil, lemon zest, salt, and pepper until smooth and airy.
5. Assemble: Arrange roasted wedges on a serving platter. Dollop with whipped ricotta and sprinkle with parsley and toasted pine nuts.
6. Serve immediately while warm.

SWAPS & NOTES

& Variations For extra crispiness, soak wedges in cold water for 30 minutes before roasting and pat dry thoroughly.

Add a pinch of chili flakes for subtle heat.

Swap pine nuts for chopped pistachios or walnuts.

A drizzle of honey adds a sweet-savory twist.

TIPS FOR SUCCESS

Don’t overcrowd the baking sheet - spacing ensures crisp edges.

Flip wedges halfway through for even browning.

Roast until deeply golden for maximum flavor.

Taste the ricotta and adjust seasoning before serving.

More recipes: ChefManiac.com

Original recipe: https://chefmaniac.com/crispy-sweet-potato-wedges-with-lemon-herb-ricotta/