



How Do Sweet Potatoes Grow?



FEEDING
THE GULF COAST
formerly Bay Area Food Bank
www.feedingthegulfcoast.org

FARM TO SCHOOL LESSON

Sweet Potatoes

Sweet potatoes are vegetables which grown in the ground as tuberous roots.

Nickname: **YAMS**

NUTRITIONAL FACTS

- Fat-free
- High in vitamin C, which helps your immune system, wound healing, and maintenance of cartilage, bones, and teeth.
- High in vitamin A, which helps your eyes, immune system, bones, growth, and acne.
- Good source of calcium and potassium
- Excellent source of fiber

PREPPING TIPS

Fresh sweet potatoes can be roasted, mashed, baked, or prepared in a casserole as a nutritious side dish.

You can also add sweet potatoes to other foods such as soups, casseroles, whole grain pasta, and chicken dishes.

SPICY SWEET POTATO FRIES

- 2 large sweet potatoes, peeled
 - 2 teaspoons olive oil
 - 1 teaspoon cayenne pepper* (or to taste)
 - 2 teaspoons paprika
 - 1/2 teaspoon salt
1. Preheat oven to 400°F.
 2. Slice the potatoes in half lengthwise and then cut each half into four wedges.
 3. Toss wedges in the oil and spices. Then lay the pieces on a baking sheet.
 4. Bake for 35 to 45 minutes until browned on the outside and tender.

*Cayenne pepper is very spicy. Season to taste and use less then directed if needed.

Color the smiley face that reflects how you felt about sweet potatoes after you tried them.

