

## Roasted Sweet Potatoes, Potatoes, & Sage

From *Bon Appetit*

### *Ingredients*

1 pound red, white, or Yukon Gold potatoes, peeled, cut into 3/4-inch cubes  
1 12-ounce red-skinned sweet potato (yam), peeled, cut into 3/4-inch cubes  
1 12-ounce tan-skinned sweet potato, peeled, cut into 3/4-inch cubes  
1/4 cup olive oil  
1 tablespoon coarse kosher salt  
30 medium fresh sage leaves

### *Preparation*

Position rack in center of oven; preheat to 425°F. Combine all ingredients in large bowl; toss to coat. Spread mixture in single layer on large rimmed baking sheet. Roast until potatoes are tender and browned around edges, stirring occasionally, about 40 minutes. Serve roasted potatoes warm or at room temperature.