GRILLED YAM WEDGES



Yield: 4 Servings



TOTAL TIME: 20 minutes

INGREDIENTS

- 4 medium (about 21/4 lbs.) yams, ends trimmed
- 2 Tbsp. Wegmans Basting Oil

PREPARATION

Preheat grill on medium for 10 min.

- 1. Clean grill with wire brush. Using soft cloth, coat grill grate lightly with vegetable oil.
- 2. Slice yams into wedges and baste with basting oil. Grill 15 min. or until tender, turning occasionally.

NUTRITION

Per serving: Calories: 220; Fat: 5 g (0 g saturated fat); Cholesterol: 0 mg; Carbohydrates: 42 g; Protein: 3 g; Fiber: 5 g; Sodium: 25 mg.

Recipe courtesy of Wegmans