



Sweet Potato Fries

INGREDIENTS

- 5 medium sweet potatoes, peeled and cut into ¼-inch sticks
- 1½ tablespoons oil
- 2-2½ teaspoons salt
- ½ teaspoon paprika
- ¼ teaspoon onion powder
- ¼ teaspoon garlic powder

DIRECTIONS

1. Preheat oven to 350° F. Coat 2 baking sheets with non-stick spray or line with parchment paper.
2. Toss sweet potatoes with oil in a large bowl to coat.
3. Add salt, paprika, onion powder, and garlic powder; mix gently with your hands.
4. Spread potatoes in a single layer on prepared baking sheets. (If they are too crowded the fries won't crisp.)
5. Bake until fries are tender, about 20 minutes, turning occasionally.
6. Increase heat to 475° F; bake 5-8 minutes until nicely browned.

Servings: about 4-5

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