



Sweet Potato Fries

Ingredients:

2 lbs sweet potatoes, washed (we used white and orange sweet potatoes)
1/8 cup olive oil
2 tbsp brown sugar
1 tsp each; salt, garlic powder, paprika
1/2 tsp black pepper

Directions:

Preheat your oven to 425 degrees. Prepare a baking sheet by lining it with parchment. In a small bowl, mix olive oil, brown sugar and spices.

Halve sweet potatoes lengthwise, and cut into fries.

Soak sweet potatoes in cold water for 30 minutes. This really makes the fries crispy.

Drain sweet potatoes and pat dry. Toss sweet potatoes in olive oil mixture. Spread in an even layer on prepared baking sheet.

Bake for 25–30 minutes, tossing with tongs half way. Serve right away.