



Maple Glazed Sweet Potato Fries

4-6 servings

INGREDIENTS

- 3 large Sweet potatoes
- 3 Tbsp Olive oil
- Salt & pepper to taste
- 1/3 cup Maple Glaze (see recipe)

DIRECTIONS

1. Heat oven to 375°F.
2. Scrub well and dry. Cut each potato in half lengthwise, and then cut each half into 6-8 wedges.
3. In a large bowl, combine the cut potatoes, oil, salt & pepper. Toss until potatoes are evenly coated.
4. Arrange potatoes in a single layer on a baking sheet.
5. Bake until edges are crisp and potatoes are tender, about 30 minutes, for even browning flip wedges half-way through baking.
6. Drizzle with Maple Glaze, toss till evenly coated. Return to oven for 5 minutes.
7. Enjoy hot!



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