



# French Fries

8 servings

## INGREDIENTS

- 4 potatoes (medium, cut into strips; sweet potatoes would be great in this recipe!)
- 2 Tbsp vegetable oil

## DIRECTIONS

1. Preheat oven to 450°F. Lightly oil a 9x13 pan or a cookie sheet.
2. Wash potatoes and cut into strips. Pat dry on towels.
3. Spread strips of potatoes in one layer in pan.
4. Distribute remaining oil evenly over potatoes.
5. Bake for 30-40 minutes until potatoes are golden brown and tender. Turn frequently.
6. Season to taste with salt, pepper, herbs, or even cheese.



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