



Sweet Potato Fries

4 servings

INGREDIENTS

- 3 large sweet potatoes
- 1/2 tsp salt
- 1/4 tsp pepper
- 3 Tbsp oil

DIRECTIONS

- Heat oven to 400°F.
- Cut each potato in half lengthwise, and then cut each half into wedges.
- In a large bowl, combine the cut potatoes, salt and pepper and oil. Toss until potatoes are evenly coated.
- Arrange potatoes in a single layer on a baking sheet.
- Bake until edges are crisp and potatoes are cooked through, 30 - 45 minutes.
- Enjoy hot!



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