

Sweet Potato Fries

 **WIC APPROVED FOOD**

SERVES: 4-6

Ingredients

-  2 pounds sweet potatoes
- 2 tablespoons olive oil
- 1/2 tsp garlic powder
- 1 teaspoon paprika
- 1 teaspoon salt
- 1/2 teaspoon black pepper

Directions

1. Preheat oven to 400 degrees
2. Peel sweet potatoes and cut into sticks, toss them with oil.
3. Mix the spices onto a small bowl, and then toss them with the sweet potatoes, Spread them out on a rimmed baking sheet.
4. bake until brown and crisp on the bottom, about 15 minutes, then flip and cook on the other side until crisp, about 10 minutes.
5. Serve hot



Notes

- Feel free adjust recipe spices to your taste