

Crispy Sweet Potato Fries

Serves: 4

Prep Time: 10 min

Cook Time: 30 min

Ingredients:



2	scrubbed sweet potatoes or can use russets
1/3 cup	vegetable oil
1 1/2 tsps	freshly ground black pepper
1 1/2 teaspoons	garlic salt
1/2 teaspoon	kosher salt
1/2 teaspoon	smoked paprika

Directions:

Preheat oven to 450F.

Line a large rimmed baking sheet with paper towels. Place a cooling rack on top of paper towels. Spray racks with non-stick spray.

Cut sweet potato in even strips. We use the French fry blade on the Bosch Slicer/Shredder.

In a shallow dish, combine the oil and seasoning. Add the potato pieces and toss to coat. Keep remaining oil/seasoning.

Spread fries onto cooling rack on baking sheet.

Cook for 25-35 minutes until done. Every 10 minutes, turn fries to ensure even baking and brush more seasoning/oil onto the fries.

source: www.beantownbaker.com

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