Sweet Potato Fries

Soft center, crispy edges, and baked not fried, the powerhouse veggie!

| 1 | | | | | | | | |
|---|---|--------|----|------------|--------|----|----|---|
| ı | r | \sim | ra | ~ 1 | \sim | n | to | • |
| ı | ш | ıu | re | u | ▭ | 11 | เอ | |
| | | | | | | | | |

- Sweet potatoes
- Olive oil
- Dried rosemary
- Salt
- Garlic powder (or you can use paprika)

DIRECTIONS

Leave the skins on, thank me later.

Cut your potatoes into uniform sticks.

Preheat the oven to 400 degrees.

Place the potato slices in a mixing bowl, along with the dry ingredients.

Toss to coat.

Line a baking sheet with parchment paper.

Arrange the potatoes on the baking sheet, and bake for about 35 minutes.

Serve immediately.

--By Kelle Pressley