ROASTED SWEET POTATO FRIES

yield: 4 to 6 servings

time: 35 minutes

INGREDIENTS

2 pounds sweet potatoes
2 Tbsp olive oil, or more as needed to coat the cut sweet potatoes
1 tsp paprika or chili powder
1 tsp salt
½ tsp black pepper

METHOD

Heat the oven to 400F.

Cut the sweet potatoes into sticks that are about ¼-inch wide and 3 inches long, and toss them with the oil, paprika or chili powder, and salt and pepper. Mix well and then spread them out on 2 rimmed baking sheets.

Bake until brown and crisp on the bottom, about 15 minutes, then flip and cook until the other side is crisp, about 10-15 minutes longer, checking every 5 minutes or so to make sure they aren’t burning.