

## CRISPY SWEET-POTATO “FRIES”

MAKES 4 SERVINGS

2 LBS LARGE SWEET POTATOES, SCRUBBED

1 TABLESPOON OLIVE OIL

¼ TSP SALT

¼ TSP GROUND PEPPER

- 1) Preheat the oven to 450F Halve the potatoes and cut into ½ inch wedges. Toss with the oil, salt, and pepper in a medium bowl.
- 2) Arrange the potatoes in a single layer on a nonstick baking sheet. Bake, turning once. Until, browned and crisp. About 35 minutes.

TIP: STORE SWEET POTATOES IN A COOL, DARK, WELL-VENTILATED PLACE FOR UP TO 2 WEEKS

