



RECIPE

# OVEN BAKED *Sweet Potato Fries*

Prep Time: 10 minutes | Cook Time: 30 minutes | Total Time: 40 minutes

## INGREDIENTS

2-3 Sweet Potatoes  
(Georgia grown whenever possible!)

Anticipate about 1 sweet potato per person.

1-2 Tbs Olive Oil

Salt & Pepper to taste

Fun herbs/spices: Try cinnamon and nutmeg for a sweet kick or paprika and chili powder for a spicy kick! Rosemary, garlic powder, and Cajun seasoning are also great options.

## DIRECTIONS

- Heat oven to 450 degrees F
- Peel sweet potatoes (if desired) and cut into wedges or strips
- Coat with olive oil and spread onto sheet pan
- Sprinkle with salt, pepper, and any other herbs/spices
- Roast until sweet potatoes are starting to brown and slightly crispy, turning about halfway through. Approx. 20-30 minutes
- Remove from heat and eat while warm!