

The BEST Sweet Potato Fries!

Ingredients:

2 lbs. sweet potatoes, peeled
2 Tbsp. avocado oil, or olive oil
1 tsp garlic powder
1 tsp smoked paprika
1 tsp sea salt
½ tsp fresh ground black peppe

Instructions:

Preheat your oven to 400 f.

Cut the sweet potatoes into sticks 1/2 inch wide and 3 inches long, and toss with oil. Whisk all the spices together, with salt and pepper in a small bowl, and toss with the sweet potatoes. Spread evenly on 2 flat/rimmed baking sheets. Bake until crisp on the bottom, about 15 minutes, then flip and cook until the other side is crisp, about 10 more minutes.

source : Allrecipes.com