

Baked White Sweet Potato Fries

Ingredients:

4 large sweet potatoes that are a white-fleshed variety
2 T. olive oil
1 ½ t. smoked paprika
1 T. black Hawaiian salt

Directions:

Preheat oven to 375F

Peel sweet potatoes and slice into equal-sized long rectangular pieces. Try to avoid leaving tapered ends as they will become too crisp while the thicker parts are still baking.

Place potato slices on a rimmed baking sheet lined with parchment paper and drizzle with olive oil. Toss potatoes with your hands until thoroughly coated in oil. Arrange into a single layer without touching. Sprinkle with paprika and salt and put in oven.

Bake for about 20 minutes, turning once, or until fries are crisp and golden. Remove from oven and allow to cool for a few minutes before serving.