

Sweet Potato Fries



Ingredients

For 2 servings

- 2 Large Sweet Potatoes (*peel and cut*)
- 1 Tbsp Extra-Virgin Olive Oil
- 1 tsp Himalayan Pink Salt
- Spice of Choice (cinnamon and cajun taste great!)

Directions

1. Preheat oven to 405 degrees F.
2. Peel potatoes and cut into slices, then into smaller pieces
(Rectangular fry shape)
3. Cover cookie sheet with line of tin foil then measure olive oil and spread evenly on baking sheet
4. Add fries to fill the pan
5. Top with salt then spices of choice!
6. Bake for 16-18 mins (EACH SIDE) Top with more salt.
and spices then place back in oven for 16 minutes

Enjoy with No Sugar Added Ketchup (optional)

