

Sweet Potato Fries

Easy, Homemade Baked Sweet Potato Fries Recipe

from Inspiredtaste.net

PREP 10mins - COOK 25mins

Makes 4 Servings

Ingredients

4 medium sweet potatoes

3 tablespoons olive oil

3/4 teaspoon kosher salt

1/2 teaspoon fresh ground black pepper

More salt for sprinkling over baked fries (we like flaky sea salt)

Directions: Heat oven to 450 degrees F. Line two baking sheets with aluminum foil then slide into the oven so they become hot. Scrub then cut the sweet potatoes into 1/2-inch sticks. Add to a large bowl and toss with olive oil, salt, and pepper. Spread sweet potatoes onto hot baking sheets into one layer. Try not to crowd them too much or else they will not brown. Bake fries, turning once and rotating pans once, until edges are lightly browned and centers are tender; 15 to 25 minutes. The fries are done when the surface looks dry and the fries have puffed up a little. Don't fret if the edges become brown, they will taste more caramelized than burnt. Serve fries with a sprinkle of extra salt on top. If you like the skins, leave them on!
Enjoy!