



CRISPY SWEET POTATO FRIES



INGREDIENTS

ITEM	QUANTITY
• Peeled Sweet Potato Sticks	2 Cups
• Olive Oil	1 Tbsp.
• Smoked Paprika	½ Tsp.
• Salt	¼ Tsp.
• Black Pepper	¼ Tsp.
• Chopped Fresh Parsley	1 Tbsp.

SERVING SIZE

½ CUP FRIES



PREPARATION

- Preheat oven to 425°F.
- Cut the sweet potato into thin, evenly sized fries.
- Pat the fries dry with a clean towel.
- Toss with olive oil, smoked paprika, salt, and pepper.
- Spread the fries in a single layer on a parchment-lined baking sheet.
- Bake for 15 minutes.

- Flip and bake for another 10-15 minutes, until browned and crisp around the edges.
- Sprinkle with fresh parsley and serve immediately.