# Sweet Potato Fries

## INGREDIENTS

* **2** **pounds sweet potatoes, peeled**
* **2** **tablespoons olive oil**
* **1** **teaspoon garlic powder**
* **1** **teaspoon paprika**
* **1** **teaspoon salt**
* **½** **teaspoon black pepper**

## PREPARATION

1. Heat the oven to 400.
2. Cut the sweet potatoes into sticks 1/4 to 1/2 inch wide and 3 inches long, and toss them with the oil.
3. Mix the spices, salt and pepper in a small bowl, and toss them with the sweet potatoes. Spread them out on 2 rimmed baking sheets.
4. Bake until brown and crisp on the bottom, about 15 minutes, then flip and cook until the other side is crisp, about 10 minutes. Serve hot.