Couldn't-Be-Easier Sweet-Potato Fries

**TOTAL TIME**

About an hour

**INGREDIENTS**

* 6 sweet potatoes
* 1/2 cup duck fat or olive oil
* Kosher salt and black pepper

**PREPARATION**

1.

Preheat oven to 400. Peel the sweet potatoes. Cut into wedges.

2.

Toss with duck fat, or olive oil, then spread out on baking sheet. Season to taste with salt and pepper, then roast until crisp around the edges and soft within. Check after 20 to 25 minutes. Flip and return for 10 to 15 minutes.

**YIELD**

8 servings