Sweet Potato Fries

**TOTAL TIME**

35 minutes

**INGREDIENTS**

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

**PREPARATION**

1.

Heat the oven to 400. Cut the sweet potatoes into sticks 1/4 to 1/2 inch wide and 3 inches long, and toss them with the oil. 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.

2.

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.

**YIELD**

6 regular servings, 4 supersize