

Spicy Sweet Potato Fries by Lynn's Recipes



Lynn demonstrates how to make Spicy Sweet Potato Fries. These would be a perfect side dish for a barbeque or any meal. This recipe is easily doubled.

Ingredients:

- 2 large sweet potatoes, peeled
- 2 teaspoons olive oil
- 1 teaspoon cayenne pepper
- 2 teaspoons paprika, smoked, sweet, or hot
- ½ teaspoon salt

Line a baking sheet with aluminum foil. I used the Reynold's Nonstick aluminum foil.

Preheat oven to 400°.

Slice the peeled potatoes in half lengthwise and then cut each half into four wedges. Toss the wedges with the oil, cayenne pepper, paprika and salt. Lay the potatoes on a baking sheet and bake for 35-45 minutes until they are browned on the outside and tender all the way through. Makes 4 servings.

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