

Easy Sweet Potato Fries

A tasty recipe from ThePeacefulMom.com

Ingredients

2 large sweet potatoes

1 cup extra virgin olive oil

Lawry's seasoning salt to taste (or plain salt if you prefer)

Directions

Preheat oven to 450 degrees and cover a large cookie sheet with foil. Cut potatoes into thick slices, then into strips for fries. (Be very careful as raw sweet potatoes are difficult to cut.) Toss potato slices in a bowl with olive oil.



Place the fries on the cookie sheet and sprinkle with salt. Cook for 10 minutes then turn fries over (easiest to use a spatula or long metal tongs for this). Cook for an additional 10-15 minutes or until cooked through. You can cook longer to brown them.