## **Roasted Sweet Potato Fries**



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Recipe by: Laura Vitale

Serves 4

Prep Time: minutes Cook Time: minutes

## Ingredients

- \_\_3 Large Sweet Potatoes, washed, dried and cut into wedges
- \_\_2 Tbsp of Olive Oil
- \_\_1 Tbsp of Chili Powder
- \_\_Salt and Pepper, to taste

- 1) Preheat the oven to 450 degrees, line a baking sheet with aluminum foil and preheat it in the oven for 10 minutes.
- 2) In a large bowl, toss your potatoes with the oil, salt, pepper and chili powder.
- 3) Place them on a single layer on the hot baking sheet, and roast them in the hot oven for about 35 to 40 minutes or until golden brown and crispy.



4) Give them a toss half way though for even roasting.