



Spicy Sweet Potato Fries

3 medium sweet potatoes, cut into strips
1 Tbsp. olive oil
1 Tbsp. chili powder
1/2 tsp. cayenne pepper (optional, depending if you like it hot)
1/4 tsp. sea salt

Preheat oven to 425. In a mixing bowl, combine sweet potatoes, oil, spices, and salt, and mix together until fries are evenly coated. Spread fries out in a single layer on a rimmed baking sheet. Bake for 25 to 30 minutes, or until crispy on 1 side. Turn fries using tongs or spatula and cook for another 25 or 30 minutes, or until golden brown.

adapted from Clean Eating

