

ReginaSpices

Sweet Potato Oven Fries with Sweet, Smoky, Fire

Ingredients:

- 1 large Sweet Potato (about 1 ½ lbs)
- 2 TBL Extra Virgin Olive Oil
- 3 tsp Sweet Smoky Fire

Heat oven to 475°

Place a baking sheet in oven to heat up.

In a bowl mix olive oil and Sweet, Smoky, Fire.

Peel and cut the sweet potato into thick wedges. Dry with a paper towel to remove excess moisture.

Place sweet potato wedges in the bowl with the spices. Toss sweet potato wedges in the spice mixture until the sweet potatoes are completely covered. Place the sweet potato wedges on the hot baking sheet (one layer only) and roast until tender.