



Oven Baked Sweet Potato Fries



DIFFICULTY: EASY



PREPARATION TIME: 10
MINS



COOKING TIME: 25 MINS



SERVES: 4 TO 6

Ingredients

- 1 large sweet potato, approx. 750g
- 1 ½ tbsps olive oil
- 1 tsp smoked paprika
- 1 tsp sumac
- 1 tsp onion powder
- 1 tsp salt
- 2 tsp dried oregano leaves
- 2 tps cornflour

Garlic aioli or sour cream, to serve

Method

Preheat the oven on Bread Baking to 220°C and line the universal tray with baking paper.

Peel the sweet potato and cut into chips approximately 1.5cm in width. Place into a large bowl with the remaining ingredients and toss well to coat. Arrange the chips on the prepared tray in a single layer. Cook on shelf position 3 for 22 to 25 minutes or until golden and cooked.

Serve with garlic aioli or sour cream.

Notes
