

# Baked Sweet Potato Fries with Fry Sauce

## Cooking Instructions

1. Preheat oven to 425°F.
2. Cut sweet potatoes and place on baking sheet. (peel if desired)
3. Mix spices together in a small bowl.
4. Drizzle oil and sprinkle spices over sweet potatoes. Toss with hands to coat evenly.
5. Place potatoes in oven and bake for roughly 18-24 minutes while turning occasionally.
6. Prepare fry sauce, if desired, by mixing ketchup, mayonnaise, and relish together in a small bowl.
7. Enjoy!

## Recipe

- 2 large sweet potatoes, cut into 1x3 inch wedges
- 3 Tbsp vegetable oil
- ½ tsp sea salt
- ½ tsp black pepper
- ¼ tsp paprika
- ¼ tsp garlic powder
- 3 Tbsp ketchup
- 3 Tbsp mayonnaise
- 1 Tbsp relish

## Grocery List

### Produce

- 2 large sweet potatoes

### Grocery

- Vegetable Oil
- Sea Salt
- Black pepper
- Paprika
- Garlic powder
- Ketchup
- Mayonnaise
- Relish