

# Sweet Potato Fries

By Mark Bittman

**YIELD** 4 to 6 servings

**TIME** 35 minutes

These addictive seasoned "fries" from Mark Bittman are actually baked, but we promise you won't miss the grease. The spice mix – garlic powder, paprika, salt and black pepper – can be used on regular potatoes as well (you'll just need to increase the baking time a bit).

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## INGREDIENTS

**2 pounds sweet potatoes, peeled**  
**2 tablespoons olive oil**  
**1 teaspoon garlic powder**  
**1 teaspoon paprika**  
**1 teaspoon salt**  
**½ teaspoon black pepper**

## PREPARATION

### Step 1

Heat the oven to 400.

### Step 2

Cut the sweet potatoes into sticks 1/4 to 1/2 inch wide and 3 inches long, and toss them with the oil.

### Step 3

Mix the spices, salt and pepper in a small bowl, and toss them with the sweet potatoes. Spread them out on 2 rimmed baking sheets.

### Step 4

Bake until brown and crisp on the bottom, about 15 minutes, then flip and cook until the other side is crisp, about 10 minutes. Serve hot.

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## PRIVATE NOTES

Leave a Private Note on this recipe and see it here.