



Sweet Potato Steak Fries

This recipe is great for parents that do their cooking for the week in bulk, or a nice way to free up some space on the stove or in the oven. This recipe even works for leftover baked sweet potatoes that have been in the fridge overnight.

What you'll need

5 ea medium sized sweet potatoes (cleaned and pricked with a fork)

¼ cup olive oil

Salt and pepper to taste

What you'll do

Preheat the oven to 375 degrees. Place the clean sweet potatoes on a baking sheet and put on the center rack. Bake the potatoes for 20 minutes. Remove from the oven and let cool.

If preparing for a meal at a later time refrigerate overnight.

Once cool, cut the potatoes in half. Then lay the potato flat and cut into 4 wedges. Lay the wedges down on a parchment lined baking sheet. Brush the wedges with olive oil, flip them and brush the other side. Bake at 375 for 10 minutes, or until golden brown.

Remove the golden brown steak fries from the oven and sprinkle with salt and pepper.

Enjoy

This recipe makes enough for 8 servings.

