

2/14/17

Herbed Sweet Potato Fries Recipe

Author: Cherchies® Specialty Foods

HERBED SWEET POTATO FRIES RECIPE

Ingredients

- 2 large sweet potatoes, peeled and sliced into 1/2 inch wedges
- 2 Tablespoons oil (we tested with Olive Oil)
- Cherchies® Garlic Seasoning to coat (can substitute Cherchies® Garlic "n Herbs Seasoning Blend)
- 1/2 teaspoon (tsp) pepper
- 1 teaspoon (tsp) Thyme
- 1 teaspoon (tsp) Rosemary

Preparation

1. Preheat the oven to 350 degrees. Wash the potatoes with a vegetable brush and warm water. Peel the potatoes and slice into 1/2 wedges.
2. Drizzle with olive oil, and sprinkle with Cherchies® Garlic Seasoning, pepper, Thyme, and Rosemary. Mix the potatoes by hand to ensure all the potatoes are covered with the oil and the spices. Bake in the oven for 20 minutes or until potatoes are cooked. The potatoes should be crisp on the outside and tender on the inside.
3. Serve with your favorite burger, our Herbed Corn on the Cob, and our Strawberry Spinach Salad for a complete meal. Enjoy!



This delicious recipe brought to you by Cherchies® Specialty Foods

<http://blog.cherchies.com/home/2016/4/26/herbed-sweet-potato-fries-recipe?rq=herbed%20sweet%20potato>