

When you’re tired of the same old sweet potatoes

**Baked Garlicky Sweet Potato Fries**

I**ngredients**

Sweet potatoes, one-ish per person

Olive oil

3-4 cloves garlic

Salt (preferably kosher or course)

Pepper

Garlic Powder

**Instructions**

1. Pre-heat oven to 425 degrees
2. Slice sweet potatoes long-ways into wedges -- roughly 8 wedges per potato
3. Roughly chop/mince garlic cloves, set aside
4. Toss sweet potato wedges in bowl with light amount of olive oil, salt and pepper to taste and light amount of garlic powder
5. Place wedges (not touching) on foil or parchment lined baking sheet
6. Bake for 20 minutes
7. Open the oven and flip wedges. Sprinkle with chopped garlic.
8. Continue to bake for another 10-15 minutes. If thinly sliced, wedges may begin to appear charred and crispy. Bake until your preferred level of crispiness!

Final Step – *ENJOY!*

Other variations include adding

* Sprinkle with brown sugar when you add the chopped garlic
* Create a dipping sauce made of mayonnaise + chopped garlic + lemon juice to taste