

Baked Spiralized Sweet Potato Curly Fries

by Rebecca Firkser, <http://greatist.com/eat/spiralized-sweet-potato-curly-fries-recipe-video>

4-6 servings, as a side

Ready in: 45 minutes

INGREDIENTS

3 large sweet potatoes

2 teaspoons paprika

1/2 teaspoon cayenne

1/2 teaspoon garlic powder

Salt and pepper

2 teaspoons olive oil

DIRECTIONS

1. Preheat oven to 450 degrees and line a large baking sheet with parchment paper.
2. Scrub potatoes and slice using the thickest noodle setting of a spiralizer. Place on baking sheet.
3. Combine paprika, cayenne, garlic powder, salt, and pepper in a small bowl.
4. Drizzle olive oil over the potatoes and toss to coat.
5. Pour spice mixture over the potatoes and toss to coat.
6. Bake 30-35 minutes, tossing every 10-15 minutes.