

Sweet Potato Dipping Sticks

Ingredients

- 3 tablespoons olive oil for tossing
- 5 sweet potatoes, peeled and sliced into 1/4 inch long slices then 1/4 wide inch strips using a crinkle cut knife
- 1/2 teaspoon paprika
- 1 cup salt
- 1/4 cup black pepper
- 1/4 cup garlic powder



Directions

Preheat oven to 450 degrees F. Line a sheet tray with parchment paper. Cut potatoes in strips using crinkly cut knife. In a small bowl, put all dry ingredients together. In a large bowl, toss sweet potatoes with just enough oil to coat. Spread sweet potatoes in a single layer on prepared baking sheet, being sure not to overcrowd. Bake until sweet potatoes are tender and golden brown, occasionally turn for about 20 minutes.