

Cajun Sweet Potato Fries

INGREDIENTS:

- 1 large sweet potato
- 1 tsp. each: salt, pepper, garlic powder, onion powder, paprika, and cayenne pepper
- 1 Tbsp. extra-virgin olive oil

- Preheat oven to 400 F
- Rinse sweet potato. Pat dry, then cut into small spears
- Combine Cajun spices in a small bowl
- Drizzle sweet potato spears with olive oil to lightly coat
- Dust spears with the spice mix, then place on a large baking sheet
- Bake at 400 F for 30 minutes

ENJOY!

From: Make it Paleo