INSTRUCTIONS
1. Preheat oven to 425 degrees. Spray baking sheet with non-stick cooking spray.
2. Scrub potatoes and pat dry. Leaving skin on, cut sweet potatoes into thick strips, about 1/2 inch wide.
3. Place sweet potatoes and canola oil in a large bowl; toss lightly.
4. In a small bowl combine paprika, salt, pepper, and garlic powder. Sprinkle over potatoes and mix until coated on all sides.
5. Arrange potatoes in a single layer on prepared baking sheet, being sure not to overcrowd your baking sheet.
6. Bake 15 minutes, then turn fries and bake another 10-15 minutes until they are tender and golden brown. Cool 5 minutes before serving.

INGREDIENTS
- 4 medium sweet potatoes
- 1 teaspoon paprika
- 1/4 teaspoon salt
- 1/2 teaspoon ground black pepper
- 1/4 garlic powder
- 1 tablespoon canola oil
- Non-stick cooking spray