



Serves: 2

Active Time: 10 minutes

Curing Time: 18 hours

Sweet Potato Fries

- 2 sweet potatoes, cut into sticks, 1/4" square x length of potato
- 2 tbsp olive oil
- Kosher salt and fresh ground pepper, to taste
- Flaky salt, for finishing (such as FalkSalt or Maldon)

Preheat the oven to 425°F. Place sweet potatoes on 2 large baking sheets and toss with olive oil, salt and pepper. Transfer to the oven and cook for 15 minutes. Flip the sweet potatoes and continue baking for another 15-20 minutes longer. Remove from oven, sprinkle with flaky salt and serve!

Chef's Note: If doubling, make sure to use extra sheet pans. If you crowd them all onto one pan, they will steam vs bake and won't be crispy.