
SWEET POTATO STEAK FRIES

- 1 lb. sweet potatoes, peeled and cut into 1/2-inch thick strips
- 1 Tbsp. oil, preferably canola oil
- 1 tsp chili powder
- 1/2 tsp ground cumin
- 1/2 tsp salt
- 1/8 tsp. black pepper
- 1/2 cup sour cream, preferably light sour cream

1. Preheat oven to 425 degrees F.
2. Place the potatoes on a large cookie sheet, toss potatoes with the oil, chili powder and cumin until well coated. Arrange potatoes in a single layer and bake 10 minutes. Turn potatoes over and bake 6-7 minutes or until browned on bottom.
3. Divide potatoes into 4 equal servings, sprinkle with salt and pepper. Serve with 2 Tbsp. sour cream sprinkled with additional cumin, if desired.

Makes about 3 cups potatoes. Serves 4; 3/4 cup potatoes per serving. Recipe provided by Nancy Hughes.

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