

SWEET POTATO FRIES

- 1 Wash and peel sweet potatoes thoroughly.
- 2 Quarter the sweet potatoes and cut them into pieces that are as equal in size as possible.

Heat oil in the pan, add sweet potato pieces and fry evenly over medium heat.
- 3
- 4 Turn the sweet potato pieces regularly.
- 5 Turn off the heat, season the sweet potato fries generously and let them steep in the warm pan for a few minutes. Then serve.