Sweet Potato Fries



Ingredients:

4 sweet potatoes 2 tbsp of cooking oil Salt Pepper Paprika

Instructions:

- 1. Wash the sweet potatoes and cut lengthwise into fries.
- Place the potato slices into a mixing bowl. Add 2 tbsp of your preferred cooking oil and toss to coat the fries. Next, sprinkle in salt, pepper, and paprika to taste. Toss until the spices are evenly distributed over the potatoes.
- **3.** Lay out the fries in an air fryer basket. Make sure no fries are lying on top of one another.
- 4. Set the air fryer to 380°, and bake the fries for 10 minutes, flipping them after 5 minutes. Now that you've got your hot, crispy fries, it's time to pour everyone a cup of Juicy Juice 100% juice and enjoy this tasty snack!

Total time: 20 minutes Serves: 4