



Crispy Sweet Potato Fries

Gaggenau Appliance: Combi Microwave Oven

Heating Modes: Convection Broil

Preparation Time: 5 minutes

Cooking Time: 12 minutes

Makes: 2 Servings

Sweet potato fries are easy to prepare and make a delicious side dish or snack. If time permits soak the cut potatoes in ice cold water for 20 minutes and dry thoroughly before proceeding with the recipe as directed. Removing excess starch by soaking results in a crisper finish.

1 large sweet potato
½ tsp garlic herb seasoning
2 tbsp vegetable or olive oil

Place the oven rack on rack position 2 and select the Convection Broil mode with the left knob and change the temperature to 450 degrees with the right knob to heat the oven.

Peel the sweet potatoes and slice them into ¼" widths approx 3" long.

Toss the potatoes with the oil and seasoning and spread onto a rimmed metal baking sheet spreading them out evenly.

Bake for 12 minutes and the potatoes begin to brown on the edges.