



Grilled Sweet Potato Fries

21

8 Servings

Ingredients

- 4 sweet potatoes
- 1 teaspoon salt
- 1 teaspoon ground cumin
- 1 teaspoon paprika
- ½ teaspoon ground cinnamon
- ½ teaspoon chipotle chile powder
- 2 tablespoons apple cider vinegar
- ¼ cup olive oil

Preparation time: 10 minutes

Cook time: 20 minutes

Ready in: 30 minutes

Directions

1. Preheat an outdoor grill for medium heat, and lightly oil the grate.
2. Cook potatoes on High heat in a microwave oven until softened slightly, about 10 minutes. Cut potatoes lengthwise into ½-inch thick sticks.
3. Combine salt, cumin, paprika, cinnamon, chipotle powder, vinegar, and olive oil in a large container with a tight-fitting lid. Place sweet potatoes in spice mixture; cover and shake gently until well coated.
4. Grill over low to medium heat, turning often and basting with any leftover sauce. Cook until sweet potatoes are fork-tender, 10 to 15 minutes.

Nutritional Information

Calories: 115

Protein: 1 g

Fat: 7 g

Carbohydrate: 13 g

Sodium: 320 mg