



Baked Sweet Potato Fries

NIBBLEDISH CONTRIBUTOR

Ingredients

- 4 medium size sweet potatoes wedged (peeling optional)
- 1/4 cup extra virgin olive oil
- 1/2 tbsp pomegranate balsamic vinegar
- 2 tsp maple syrup
- 1/2 tsp dijon mustard
- salt and pepper

Instructions

Preheat oven to 400°F. Toss potato wedges in 1 tbsp of olive oil until they're evenly coated. Spread them out onto a baking sheet lined with parchment paper. Season with salt and pepper. Go easy on the salt tho. Bake for 45 minutes.

Let them cool down a bit. Meanwhile whisk together the rest of the ingredients and drizzle it over the fries when you're ready to eat. I swear, WAY BETTER THAN KETCHUP!