

Garlic Parmesan Baked Fries

Yields: 4 servings

Prep time: 10 min

Cook time: 25 min

INGREDIENTS:

(Fries)

- 3 large sweet potatoes
- 2 ½ tablespoons of olive oil
- 1 ½ tablespoons of cornstarch
- ½ teaspoon of paprika
- ½ cup of grated Parmesan cheese
- 2 teaspoon of garlic powder
- 2 teaspoon of Italian seasoning
- ½ teaspoon of salt

(Dipping Sauce)

- ½ cup of mayonnaise
- 2 tablespoons of ketchup
- 1 teaspoon yellow mustard

TOOLS:

- [Induction 21 Steel Heavy-Gauge Tri-ply Griddle with Ceramic Coating](#)





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PROCESS:

1. Preheat oven to 425° F.
2. Cut your sweet potatoes (with the skin left on) into thin slices. You can do skinny at ¼ inch, or thicker at ½ inch. Whichever size you choose, stay consistent so they cook evenly.
3. In a large bowl, combine the cornstarch, Italian seasoning, garlic powder, salt, and ½ of your Parmesan cheese. Then add in the oil.
4. Toss the potatoes with the mix. Make sure they are coated well.
5. Spread out your fries on the Chantal Griddle and bake for 20-25 minutes. Flip with a spatula halfway through baking.
6. Remove from oven and sprinkle the remaining Parmesan cheese and paprika over the fries. Serve warm.
7. While the fries are baking, prepare your dipping sauce by mixing the "dipping sauce" ingredients together in a small bowl.

Enjoy!