

# Farm Baked Fries

Healthy *and* Tasty!

## Ingredients:

- 3-4 Yukon potatoes, scrubbed clean and drier
- 1/4 cup Olive or Canola Oil
- Salt
- Black pepper
- 1 tsp garlic powder or your favorite seasoning (we love Ranch Power)

## Directions:

- Preheat oven to 450 F
- Line two baking sheets with foil and spray with nonstick spray.
- Chop potatoes into fries by cutting into ¼ inch thick slices then cut into ¼ inch strips.
- Add fries to a bowl, drizzle with the oil and add salt, pepper and garlic powder, toss to coat.
- Arrange fries in a single layer making sure they aren't touching too much. (This will help them be crispy and cook evenly.)
- Bake for 25-35 minutes, tossing or flipping at least once to ensure even baking.
- When the fries are finished, remove from oven, sprinkle again with salt, toss to coat and serve immediately.

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