



# Gluten Free Sweet Potato Fries

2 large sweet potatoes, cut into wedges or thin fries

2 tablespoons Olive Oil

1 tablespoon chilli flakes

½ teaspoon cumin

Rock Salt

What to do:

Preheat your oven to 200°C. Mix together the oil, cumin, chilli flakes and rock salt in a bowl, add the sweet potatoes to the mix and toss so they're all evenly coated with the mix.

Line a baking tray with baking paper and spread the wedges / fries evenly over the tray.

Roast for approximately 30 minutes (check and turn after 15 minutes).

Note:

If you're cooking thicker wedges they will take longer than the fries so you may need to check the fries at 10 minutes to ensure they're not burning.