

## **SKINNY FRENCH FRIES**

Yield: 8 Servings | Serving Size: 3/4

Cost/serving: \$0.38

#### **Ingredients:**

4 medium potatoes, skins on, cut into strips (great with sweet potatoes!)

1 Tablespoon vegetable oil Salt and pepper to taste

#### **Directions:**

- 1) Preheat oven to 450°F.
- 2) Cut potatoes and pat dry on towels. (The less water on the potatoes, the crispier they will be.)
- 3) Put potatoes in a bowl and toss with oil and seasonings. Spread strips of potatoes in one layer in a 9 inch by 13-inch pan.
- 4) Bake for 30 to 40 minutes until potatoes are golden brown and tender. Turn frequently.



## **Nutrition Facts**

8 servings per container Serving size 3/4 cup (76g)

# Amount per serving Calories

	% Daily Value
Total Fat 2g	3%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 13g	5%
Dietary Fiber 2g	7%
Total Sugars 2g	
Includes 0g Added Sug	ars 0%
Protein 2g	

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Vitamin Dmcg	%
Calcium 10mg	0%
Iron 1mg	6%
Potassiummg	%

\*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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