
Spiced French Fries

Yield: 3 Servings

Ingredients

1 tsp smoked paprika
1 tsp granulated garlic
1/2 tsp ground pepper
1/4 tsp cayenne pepper (optional)
1 tsp ground cumin
1 tsp chili powder
1 Tbsp seasoning salt
2 lb crinkle cut french fries (frozen)
2 Tbsp olive oil
non-stick cooking spray

Cooking Time: 1 hr

Instructions

Preheat the oven to 475 degrees. To make the spice mix, mix the paprika, granulated garlic, pepper, cumin, chili powder, and seasoning salt into a small bowl and mix well until combined.

In a large bowl place the frozen french fries, olive oil, spice seasoning and toss to coat. Spray a large baking sheet with non-stick cooking spray and spread the french fries out evenly. Bake for 35 to 45 minutes until crispy and golden brown. This is a great side dish for summer or Labor Day weekend!

Compliment with a side of ketchup or ranch dressing!

Recipe brought to you by:

Chef Ryan Covert

Source:

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