



Some heat, some spice, some herbs all come together to make my chili cinnamon sweet potato fries the best you will ever experience! <3



Ingredients

1 large sweet potato, 300 g

1 teaspoon of paprika

3/4 tablespoon of cinnamon

4 tablespoons of coconut oil

1 tablespoon of thyme

Salt to taste

1 teaspoon of turmeric

Method

Peel your sweet potato and chop it into your fries.

Douse them with the molten coconut oil. Sprinkle the spices over them and mix until completely coated. Let them cook in your oven, preheated at 210 degrees, for about 10-15 minutes or until cooked through then serve with your favorite condiment, veggies and meaty dish.



SERVE WITH: with your condiment/veggie/meaty dish of choice

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/chili-cinnamon-sweet-potato-fries/>