

# Oven “Fries”

From – *Moosewood Restaurant Low-Fat Favorites*

2 lbs potatoes (3 large potatoes)  
1 Tbsp olive oil  
1 Tbsp paprika  
1 tsp ground cumin  
salt to taste

- Preheat oven to 425 degrees.
- Wash the potatoes well and peel, if you wish.
- In a large bowl, stir together the olive oil, paprika and cumin – set aside.
- Cut the potatoes lengthwise into slices no thicker than 1/2”. Then cut through the stacked slices to make 1/2”-wide strips.
- Toss the potatoes in the oil and spices until well coated.
- Arrange the potatoes in a single layer on a baking sheet prepared with cooking spray or lightly oiled.
- Bake for 45 to 60 minutes, stirring occasionally, until the fries are golden and crisp.
- Sprinkle with salt to taste and serve immediately.



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