**Parmesan Sweet Potato Fries**

**Ingredients**

* 1/2 pound sweet potatoes, cut into ¼” thick sticks
* 1 tablespoon grated Parmesan cheese
* ½ teaspoon extra-virgin olive oil
* 1/8 teaspoon garlic powder
* 1/8 teaspoon paprika
* Pinch of cayenne
* Salt, to taste
* Pinch or ground black pepper

 **Instructions**

1. Preheat oven to 450.
2. In a medium bowl, toss the potatoes, cheese, olive oil, garlic powder, paprika, cayenne, salt, and black pepper.
3. Place the potatoes in a single layer on a medium nonstick baking sheet. Bake for 8 minutes. Flip the potatoes and bake for 10 to 12 minutes, or until the potatoes are tender and browned in spots. Serve immediately.