

Southwestern Potato Sticks

Ingredients:

4 Julienne Potatoes
½ tsp Garlic Powder
½ tsp Chili Powder
¼ tsp Paprika
½ tsp Cilantro
½ tsp Salt
1 ½ Tbsp Olive Oil

Directions:

1. Wash potatoes under running water using a scrub brush.
2. Cut the potatoes into julienne strips.
3. Place potatoes on a baking pan.
4. Pour olive oil over the potatoes.
5. Measure and mix dry spices.
6. Sprinkle potatoes with spice mix. Toss to coat potato sticks evenly.
7. Bake at 350° for 15-18 minutes.
8. Cook until potatoes are tender and soft.