



Pizza-mazing French Fries



Entire recipe: 264 calories, 6.5g total fat (4g sat. fat), 544mg sodium, 36.5g carbs, 3.5g fiber, 3.5g sugars, 15.5g protein

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Prep: 10 minutes **Cook:** 30 minutes

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Ingredients

1/4 cup canned crushed tomatoes
1/4 tsp. garlic powder, or more to taste
1/8 tsp. onion powder, or more to taste
1/8 tsp. Italian seasoning, or more to taste
6 oz. (about half a medium) russet potato, scrubbed clean, cut into fry-shaped spears
1/4 cup shredded part-skim mozzarella cheese
6 pieces turkey pepperoni (optional: roughly chopped)
Optional seasoning: salt

Directions

Preheat oven to 425 degrees. Spray a baking sheet with nonstick spray.

To make the sauce, in a small bowl, stir garlic powder, onion powder, and Italian seasoning into crushed tomatoes.

Lay potato spears on the sheet, and bake for 15 minutes. Flip spears. Bake until tender on the inside and browned and crispy on the outside, 8 - 10 minutes.

Group fries together in the center of the baking sheet. Evenly top with sauce, cheese, and pepperoni. Bake until sauce and pepperoni are hot and cheese has melted, about 3 minutes.

MAKES 1 SERVING

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