**Oven Baked Fries Poutine**

**Ingredients:**

1 potato

¼ sweet potato

15 ml oil

2 ml salt

Additional Seasoning Options

2 ml paprika

2 ml garlic powder/fresh garlic minced

2 ml onion powder

2 ml chili powder

**Directions**:

1. HAHGT
2. Preheat oven to 425 C
3. Wash and scrub all vegetables.
4. Optional: peel vegetables ~ potatoes and sweet potato
5. Cut vegetables into thin wedges
6. In a bowl toss vegetables with oil and seasoning
7. Place vegetables on a parchment paper lined cookie sheet and bake for 30 minutes. Flip vegetables and trade spots in oven with other group after 15 minutes.
8. Check at 30 minutes. Should be golden brown on both sides

GRAVY

**Ingredients:**

30 ml margarine

15 ml flour

125 ml stock (any flavour: beef, chicken or vegetable)

3 ml of sour cream (optional)

3 ml Worcestershire sauce (optional)

Salt and pepper to taste

30 ml mozzarella cheese (shredded)

**Directions:**

1. In a sauce pan, melt the butter.
2. Cook the onion until lightly browned, roughly 5-8 minutes.
3. Whisk in the flour and cook for 1 minute.
4. Whisk in the stock and cook uncovered until thickened, roughly 5 minutes.
5. Whisk in the cream and season with salt and pepper to taste.
6. To assembly: place fries on bottom, sprinkle mozzarella cheese and drizzle with gravy.

Serves: 2