



# Smokey Sweet Potato Fries

with Lime & Coriander Aioli

Grab your Meal Kit  
with this symbol



Sweet Potato



All-American  
Spice Blend



Coriander



Lime



Garlic Aioli



Hands-on: **15 mins**



Ready in: **30 mins**



**Naturally Gluten-Free**

*Not suitable for coeliacs*

We're predicting a dip frenzy when these chunky fries hit the table. Coated in our mild All-American spice blend and with a sensational lime and coriander aioli for dipping, they're almost too good to share!

## Pantry items

Olive Oil



## Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

## You will need

Oven tray lined with baking paper

## Ingredients

	2 People
olive oil*	refer to method
sweet potato	3
All-American spice blend	1 sachet
coriander	1 bag
lime	1
garlic aioli	1 packet (100g)

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2526kJ (604Cal)	660kJ (158Cal)
Protein (g)	7.5g	2g
Fat, total (g)	40.4g	10.6g
- saturated (g)	3.3g	0.9g
Carbohydrate (g)	49g	12.8g
- sugars (g)	22g	12.8g
Sodium (mg)	476mg	124mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## Get prepped

Preheat the oven to **240°C/220°C fan-forced**. Cut the **sweet potato** into fries.



## Make the aioli

While the sweet potato is roasting, roughly chop the **coriander**. Zest the **lime** to get a pinch and cut into wedges. In a small bowl, combine the **garlic aioli**, **coriander**, **lime zest**, a squeeze of **lime juice** and a pinch of **salt** and **pepper**.



## Roast the sweet potato

Place the **sweet potato** on a lined oven tray. Sprinkle with the **All-American spice blend**, a pinch of **salt** and a drizzle of **olive oil**. Toss to coat. Spread out in a single layer and roast until tender and golden, **20-25 minutes**.



## Serve up

Transfer the smoky sweet potato fries to a serving bowl. Serve with the lime and coriander aioli and any remaining lime wedges.

Enjoy!