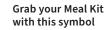


# Smokey Sweet Potato Fries with Lime & Coriander Aioli









**Sweet Potato** 







Coriander



Garlic Aioli



**Pantry items** Olive Oil





Not suitable for coeliacs

#### 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
refer to method
3
1 sachet
1 bag
1
1 packet (100g)

<sup>\*</sup>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 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.



# 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**.



#### 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**.



#### Serve up

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

## Enjoy!