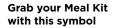


Smokey Sweet Potato Fries

with Lime & Coriander Aioli









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

	Per Serving	Per 100g
Energy (kJ)	2526kJ (603Cal)	660kJ (157Cal)
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	5.8g
Sodium (mg)	476mg	124mg

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.



1. Get prepped

Preheat the oven to **240°C/220°C fan-forced**. Cut the **sweet potato** (unpeeled) into 1cm fries.



2. Roast the sweet potato

Place the **sweet potato** on an oven tray lined with baking paper. Sprinkle over the **All-American spice blend**, a **pinch** of **salt** and **pepper** and a **drizzle** of **olive oil**. Toss to coat. Roast until tender and golden, **20-25 minutes**.



3. Make the lime & coriander 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**.



4. 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!