



# 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

	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](https://www.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 smoky sweet potato fries to a serving bowl. Serve with the lime and coriander aioli and any remaining lime wedges.

**Enjoy!**