

Sweet Potato Fries with Spicy Mayo



Get your snack on with these crispy sweet potato fries and a side of creamy spicy mayo!

Ingredients

- 2 2 large sweet potatoes
- 1/2 1/2 cup mayonnaise
- 1 1 tablespoon sriracha
- 1/2 1/2 teaspoon salt
- 1/4 1/4 teaspoon black pepper
- as needed Vegetable oil for frying

Instructions

1. Preheat the oven to 400°F (200°C). Cut the sweet potatoes into fry shapes and place on a baking sheet.
2. Drizzle with oil and sprinkle with salt and pepper. Bake for 20-25 minutes or until crispy.
3. Meanwhile, mix the mayonnaise and sriracha in a bowl.
4. Once the fries are done, serve with the spicy mayo for dipping.

Servings: 4

Nutrition

- **calories:** 220
- **protein:** 2g
- **carbs:** 30g
- **fat:** 10g
- **fiber:** 4g
- **sugar:** 2g