FRESH & COOL

Sweet Potato Bendy Fries with Lime Mayo

PREP	COOK	SERVES
15 min	25 min	4

Vegetarian

Orange, bendy sweet potato fries with a zesty lime and coriander mayonnaise.

Ingredients

For the fries

- 2 large sweet potatoes (about 700 g)
- 1 tbsp cornflour
- 2 tbsp oil
- 1 tsp paprika
- 1/2 tsp salt

For the lime mayo

- 4 tbsp mayonnaise
- Zest of 1 lime
- 1 tbsp lime juice
- 1 tbsp chopped coriander

Method

1. Heat the oven to 220°C with two trays inside.
2. Peel the sweet potatoes and cut into bendy spirals with a spiralizer. Pat dry.
3. Toss with the cornflour, oil, paprika and salt. Spread on the hot trays in a single layer.
4. Bake for 20 to 25 minutes, turning once, until the edges are crisp and dark.
5. Stir together the mayonnaise, lime zest, lime juice and coriander, and serve alongside.

Cook's tip

Sweet potato burns faster than regular potato. Check them after 18 minutes.