



# BAKED SWEET POTATO FRIES with Sriracha Aioli

## Ingredients

- medium sweet potatoes (about 1 pound, scrubbed)
- 2 Tbsp. olive oil or melted coconut oil
- 2 tsp. potato, corn, or arrowroot starch
- 1/2 tsp. sea salt
- 1/2 tsp. smoked paprika

## Directions

1. Preheat oven to 425° F. Line two baking sheets with parchment paper.
2. Cut the top and bottom off the sweet potatoes and stand them on one of the flat sides. Cut each into thin planks, 1/4-inch thick, and then into matchsticks. Add the potatoes to a large mixing bowl and toss with the olive oil. Sprinkle with the starch, salt.
3. Arrange in an even layer, making sure there's space between each fry. Bake for 20 minutes, swapping the baking sheets from top to bottom halfway through, until nicely browned. Remove from the oven and toss the potatoes to redistribute. Return to the oven for five minutes, until crispy. Cool for a few minutes and transfer to a serving platter.
4. In a small mixing bowl or food processor, whisk or pulse the egg yolks, mustard, lime juice, sriracha and garlic until smooth. Working slowly, add 1 teaspoon of the olive oil and whisk or pulse until incorporated. Repeat with 3 additional teaspoons. Slowly drizzle in the remaining olive oil, followed by the coconut oil, whisking or pulsing throughout. Once the mixture is thick, season with the salt.
5. Serve the hot fries alongside the coconut oil sriracha aioli for dipping.

## For the aioli:

- 2 egg yolks
- 1 tsp. Dijon mustard
- 1 Tbsp. lime juice
- 1 tsp. sriracha
- 1 small garlic clove, minced
- 1/4 cup olive oil
- 1/4 cup coconut oil, melted, at room temperature
- 1/2 tsp. sea salt

