

Baked Smoky Sweet Potato Fries

Recipe By *Erin Grunstein*



Cooking and Prep:  1
h 10 m

Serves:  8

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Purim

Diet: Vegetarian, Pescetarian

I love anything smoky and I love sweet potato fries! So why not combine them to make this delicious treat (that's baked, so less guilt)?

Ingredients (11)

Sweet Potatoes

- 3 large sweet potatoes, cut in wedges
- 2 eggs
- 1 teaspoon oil
- 3 cups **Haddar Panko Crumbs**
- 4 teaspoons brown sugar
- 2 teaspoons smoky paprika

2 teaspoons plus 1 pinch **Haddar Kosher Salt**, divided

2 teaspoons cinnamon

Dipping Sauce

heaping spoon **Gefen Mayonnaise**

1 drop liquid smoke

1 tablespoon smoky paprika

Start Cooking

Prepare the Smoky Sweet Potato Fries

1. Preheat oven to 400 degrees Fahrenheit.
2. Mix eggs with oil and a pinch of kosher salt in one bowl.
3. In another bowl, mix panko breadcrumbs with brown sugar, smoky paprika, remaining two teaspoons salt, and cinnamon.
4. Dip each sweet potato wedge in egg mixture and then coat in crumbs.
5. Place on baking sheet in a single layer and spray with cooking spray.
6. Bake at 400 degrees Fahrenheit for 20 minutes, then flip and lower temperature to 350 degrees for another 30 minutes or so (check them to make sure they're not burning).

Prepare the Dipping Sauce

1. Mix together all ingredients. Serve alongside sweet potato fries.

About

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