

# Rippled Smoked Sweet Potatoes with Parsley-Jalapeno Aioli

Recipe By Zehava Krohn



Cooking and Prep:  1  
h 15 m

Serves:  6

Contains: 

Preference: Parve

Difficulty: Medium

Occasion: Shabbat

Diet: Vegetarian, Pescetarian

Source: Whisk by Ami

Magazine

## Ingredients (11)

### Smoked Sweet Potatoes

- 4-5 medium sweet potatoes
- 1 teaspoon hickory smoked seasoning
- 1 teaspoon Gefen Paprika
- 1/2 teaspoon Gefen Garlic Powder
- salt to taste

pepper to taste

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## Parsley-Jalapeño Aioli

2 jalapeño peppers

1/2 cup **Gefen Mayonnaise**

1 teaspoon dried parsley or 2 cubes **Dorot Gardens Frozen Parsley**

juice of 1 lime or 1 **tablespoon** lime juice

salt to taste

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## Start Cooking

### Prepare the Sweet Potatoes

1. Preheat oven to 400 degrees Fahrenheit. Line a baking sheet with Gefen Easy Baking Parchment Paper or aluminum foil.
2. Cut sweet potatoes in thick sticks or rounds. I like to use the ripple cutter for a pretty shape. Toss with hickory smoked seasoning, paprika, garlic powder, salt and pepper.
3. Arrange in a single layer on prepared baking sheet. Spray the tops of the sweet potatoes with nonstick cooking spray. Bake for one hour to one hour and 15 minutes.
4. Halfway through the baking, toss and spray again with nonstick cooking spray.

### Prepare the Aioli

1. Wearing gloves, deseed and finely chop the jalapeño pepper. Discard the seeds unless you like your dipping sauce extra hot.
2. Combine the peppers, mayonnaise, parsley, lime juice, and salt. Serve alongside sweet potatoes.