

Sweet Potato Fries with Sweet Chili Mayo

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Sweet Potato Fries with Sweet Chili Mayo – On Ty's Plate

Ingredients

- 1 lb sweet potatoes cut into 1/4- 1/2" sticks
- 2 tbsp olive oil
- 1 1/2 tbsp cornstarch
- 1 1/2 tsp salt
- 1 tsp brown sugar
- 1 tsp garlic powder
- 1 tsp ancho chili
- 1 tsp sweet paprika
- 1/2 tsp black pepper
- 1 c mayo
- 1/2 c sriracha sweet chili sauce
- 1/2 tsp garlic powder

Process

To make the mayo mix the mayo with the sweet chili sauce and 1/2 teaspoon of garlic powder. Refrigerate until ready to serve.

Preheat the oven to 425 degrees. Cut the potatoes into stick/spear shape. Coat the potatoes with the oil, salt, spices, then the cornstarch. Toss to coat well.

Layer the seasoned potatoes on a parchment lined baking sheet. Bake for 12 minutes then flip and bake another 12-14 minutes.

Nutrition

Servings:
Calories:
Fat:
Carbs:
Protein: