

taste home

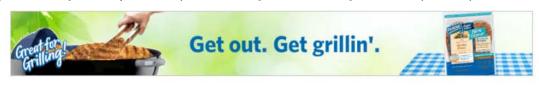
The Daily Meal®

This healthy twist on everybody's

favorite side dish offers a lighter

take on the fried version.





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Spicy Sweet Potato Fries Recipe



Posted by Taste of Home, Special Contributor



Credit: TasteofHome.com

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Grilling & Barbecue Guide



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INGREDIENTS

For the fries:

- 1 teaspoon coriander seeds
- 1/2 teaspoon fennel seeds,
- 1/2 teaspoon dried oregano
- 1/2 teaspoon crushed red pepper flakes
- 1/2 teaspoon salt
- 2 pounds sweet potatoes (about 4 medium sweet potatoes), peeled and cut
- 2 tablespoons canola oil ON SALE

For the dip:

1 1/4 cups mayonnaise ON SALE





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Fresh Pumpkin Soup

Apple Peanut Butter Cookies

Caramel Apple Bread Pudding

- 2 tablespoons lime juice
- 2 tablespoons cilantro, finely chopped OSON SALE
- 2 cloves garlic, minced
- 1 teaspoon ground mustard
- 1/4 teaspoon cayenne
- 1/8 teaspoon salt



DIRECTIONS

For the Fries:

Preheat oven to 400 degrees.

In a spice grinder or with a mortar and pestle, combine the coriander, fennel, oregano, and pepper flakes; grind until mixture becomes a fine powder. If you don't have either of these tools, try placing the ingredients in a sturdy ziplock bag. Using a rolling pin, roll over the spice mixture repeatedly until powder. Empty contents into a bowl and stir in salt.

For the Dip:

In a large bowl, combine the potatoes, oil, and ground spices; toss to coat evenly. Transfer the potatoes to a baking pan and $\underline{\text{bake}}$ for 30-35 minutes, or until crisp and golden-brown.

Recipe Details

Serves 5

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