



Ingredients 2 Portions

♦ = Kotányi Produkte

For the wedges:

500 g	Sweet potatoes
2 EtblspL	Vegetable oil (e.g. rapeseed or sunflower oil)
3 tblspEL	♦ Potato Party
2 tblsp	Corn starch

For the dips (optional)

	Ketchup or Mayo
150 g	Curd cheese or sour cream (1 pot)
1 tsp	Lemon juice and fresh herbs for the dip (to taste)

Crispy sweet potato oven fries

⌚ 40—45 Min ♡ ♡ ♡

Preparation

- 1 Prepare the potatoes:
Preheat the oven to 220 °C (fan).
Wash and peel the potatoes, then cut them into even sticks about 1 cm thick. Rinse them briefly.
- 2 Seasoning the chips:
Drain the potato sticks thoroughly and pat them dry with a clean tea towel. Place the chips in a bowl and mix them with vegetable oil, 1 tbsp Kotányi Potato Party and the starch, so that they are evenly coated.
- 3 Baking:
Place the chips on a baking tray lined with baking paper, making sure they do not overlap.
Bake in a preheated oven for 25–30 minutes, turning the chips halfway through the baking time so that they become crispy all over.
- 4 Optional: Make some dips
Season quark or sour cream with lemon juice and fresh herbs to taste. Alternatively, serve with ketchup or mayonnaise.
- 5 To serve:
Remove the crispy chips from the oven and season to taste with Kotányi Potato Party if required.
Arrange in a bowl or directly on a plate.
Serve with the dips and garnish with fresh herbs as desired.

