

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 Kotanyi Potato Party if required.
Arrange in a bowl or directly on a plate.
Serve with the dips and garnish with fresh herbs as desired.

Ingredients 2 Portions

= Kotányi Produkte

For the wedges:

500 g	Sweet potatoes
2 EtbspL	Vegetable oil (e.g. rapeseed or sunflower oil)
3 tbspEL	Potato Party
2 tbsp	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)