

Spiced Sweet Potato Fries with Ranch Crema

Saleha · 06/11/2021



Prep Time

35 minutes

Difficulty

Easy

Servings

1

Description

These Crispy baked Spiced Sweet Potato Fries with Ranch Crema are incredibly addictive. They are a delicious crisp, light exterior and an incredibly soft and delicious inside. Serve them as an appetizer for tapas or as an appetizer or side dish. I enjoy serving the Crispy Dessert Sweet Potato Fries with ranch crema. It takes the fries to a whole new level. It is easy to make the dip making vegan mayonnaise instead of regular mayonnaise. Whatever you choose this dip must be served with Sweet potato fries. To find the exact measurements and instructions for this homemade Spiced Sweet Potato Fries with Ranch Crema recipe do scroll down.

Ingredients

- 8 large sweet potatoes, sliced into fries
- 2 tbsp. extra-virgin olive oil
- 2 tbsp. chipotle seasoning
- kosher salt
- 1/2 c. sour cream
- 2 tbsp. ranch seasoning, from a packet like Hidden Valley
- Juice of one lime
- Black pepper

Instructions

1. Preheat oven to 425 degrees F. On two large baking sheets, toss sweet potatoes with olive oil and chipotle seasoning, and season with salt. Bake until golden and crispy, about 30 minutes.
2. In small bowl, stir together sour cream, ranch seasoning, and lime juice, and season with pepper.