

## Baked Sweet Potato Fries with Harissa

This sweet potato fries recipe will ignite your appetite for more! The combination of sweet, roasted sweet potatoes with an aromatic blend of herbs is just the first step toward falling in love with fries all over again. The true key to this dish is the original sauce with harissa, whose spicy flavor will delight even the biggest skeptics of spicy food in the kitchen!

### INGREDIENTS

- 2-3 sweet potatoes
- 2 tablespoons olive oil
- 2 teaspoons cornstarch
- 1 teaspoon garlic granules
- 1 teaspoon smoked paprika
- salt to taste
- 2-3 tablespoons mayonnaise
- 1-2 tablespoons harissa Jasmeen
- 1 clove of garlic
- ½ teaspoon ground cumin
- ½ teaspoon ground coriander
- optional: fresh coriander and chives for garnish



### Preparation:

Peel the sweet potatoes, cut them into long strips, and then transfer them to a large bowl of cold water for 30 minutes. In the meantime, make the sauce by mixing mayonnaise, harissa, minced garlic, cumin, and coriander. Combine everything well. Preheat the oven to 200 degrees Celsius. Drain the sweet potato fries and pat them dry with paper towels. Then, coat them well with olive oil. Mix the spices with cornstarch, and then toss this mixture with the sweet potatoes. Bake for 15 minutes. After that, take the tray out of the oven and flip the fries to the other side. Bake for another 15 minutes. Serve immediately after taking them out of the oven, with the sauce and fresh herbs.