

## **SWEET POTATO OVEN FRIES WITH CURRY-HONEY SAUCE**

### **Ingredients**

#### *Sweet Potato Wedges*

- 3 medium sweet potatoes (about 1 1/2 pounds), cut lengthwise into 1/4" wedges
- 3 tbsp. olive oil
- 1 tsp. ground cumin
- 1 tsp. smoked paprika
- 1 tsp. ground ginger
- Salt and freshly ground black pepper
- Lime wedges, for serving

#### *Curry-Honey Sauce*

- 1/3 cup mayonnaise
- 1/2 cup Greek yogurt
- 1 tbsp. fresh lime juice
- 1 tbsp. honey
- 4 tsp. curry powder

### **Cooking Instructions**

#### *Sweet Potato Wedges*

1. Heat oven to 425°
2. Toss potato wedges with oil, cumin, paprika, ginger, salt, and pepper, and arrange in a single layer on a foil-lined baking sheet.
3. Cook, turning once, until crisp and browned on all sides, about 20–25 minutes.

#### *Curry-honey sauce*

1. Whisk mayo, yogurt, lime juice, honey, curry, salt and pepper in a bowl
2. Serve alongside potato wedges with lime wedges.