



## Oven-Baked Sweet Potato Fries with Chipotle Aioli Dip (4 servings)

### Ingredients

2 large sweet potatoes  
2 Tbsps 100% pure avocado oil  
3½ Tbsps nutritional yeast  
1 tsp each: turmeric, cayenne pepper  
ground black pepper and Himalayan pink salt

### Chipotle Aioli

¾ cup raw cashews  
½ cup water\*

2 Tbsps lemon juice  
¼ tsp sea salt  
1-2 tsp maple syrup\*\*  
2-3 whole chipotle peppers in adobo sauce -  
plus 1 tsp adobo sauce to taste  
1-2 Tbsps avocado\*\*\*  
Pinch of smoked paprika (*optional*)

### Preparation

- Preheat the oven to 425F
- Prepare a cookie sheet lined with parchment paper
- Peel the skins and cut the ends off the sweet potatoes. Slice them down the middle lengthwise, making “french fry” pieces.
- Add potato pieces and avocado oil to a large mixing bowl. Toss until the oil is evenly distributed.
- Add seasonings to the bowl of potatoes one at a time, thoroughly tossing to ensure even distribution. Add the nutritional yeast last.
- Place the seasoned sweet potatoes onto the prepared cookie sheet and bake for approx. 15-20 minutes.
- Remove the pan from the oven, and gently flip fries and return to the oven for an additional 5-10 minutes. Oven times vary, take care not to burn. Fries should be slightly crispy and best served hot from the oven.

*(continued)*



### Chipotle Aioli

- Place raw cashews into a mixing bowl and cover with boiling hot water. Let rest, uncovered, for 1 hour. Drain the softened cashews thoroughly.
- Put the cashews into a high-speed blender with the water, lemon juice, sea salt, maple syrup, pepper, and the adobo sauce. Blend on high, until creamy and smooth, adding more liquid as needed to encourage blending. Scrape down sides as needed.
- Adjust seasonings as needed, adding more salt to taste, lemon for acidity, maple syrup for sweetness, or adobo sauce for heat. Adding a little oil is optional for extra creaminess. Smoked paprika is also optional and adds a sweet smokiness to the sauce.
- Serve immediately, or refrigerate. Store leftovers in the refrigerator for up to 5 days.

#### ***Substitutions:***

- \* *unsweetened plain almond milk for a creamier sauce*
- \*\* *agave nectar, organic cane sugar, or stevia to taste*
- \*\*\* *grape seed, canola or other neutral oil for creaminess*