

Crispy Sweet Potato Fries with Cinnamon Sugar & Creamy Whipped Feta Dip Recipe

If you're someone who can't decide between sweet or savory, this recipe for



OVEN
425°F

TIME
20-25 min

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INGREDIENTS

For the Fries: 3 large sweet potatoes, cut into fries ? 2 tablespoons olive oil ? 2 tablespoons brown sugar ? 1 teaspoon cinnamon ? Salt, to taste ?:

DIRECTIONS

1. Ingredients:
2. For the : Fries:
3. 3 large sweet potatoes, cut into fries ?
4. 2 tablespoons olive oil ?
5. 2 tablespoons brown sugar ?
6. 1 teaspoon cinnamon ?
7. Salt, to taste ?
8. For the : Whipped Feta Dip:
9. 1 cup feta cheese, crumbled ?
10. ½ cup Greek yogurt ?
11. 1 tablespoon lemon juice ?
12. 1 tablespoon olive oil ?
13. 1 teaspoon honey ?
14. Fresh cracked black pepper, to taste ?
15. Step-by-: Step Instructions:
16. Prepare the : Sweet Potato Fries:
17. Preheat your oven to 425°F (220°C).
18. In a large mixing bowl, toss the sweet potato fries with olive oil, brown sugar, cinnamon, and a pinch of salt. Ensure the fries are evenly coated.
19. Bake the : Fries:
20. Arrange the sweet potato fries in a single layer on a baking sheet lined with parchment paper or lightly greased. Avoid overcrowding for maximum crispiness.
21. Bake for 20-25 minutes, flipping halfway through, until the fries are golden and slightly crispy around the edges.
22. Make the : Whipped Feta Dip:

23. While the fries are baking, prepare the dip. In a food processor, combine feta cheese, Greek yogurt, lemon juice, olive oil, honey, and a pinch of black pepper.
24. Blend until smooth and creamy. Taste and adjust the seasoning as needed (you can add more honey for sweetness or lemon juice for tang).
25. Once the sweet potato fries are done, let them cool slightly.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/crispy-sweet-potato-fries-with-cinnamon-sugar-creamy-whipped-feta-dip-recipe/>