

Oven-Baked Sweet Potato Fries + Spicy Garlic Aioli = Snack Perfection

Crispy Sweet Potato Fries with Spicy Aioli



OVEN
425°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the Sweet Potato Fries:

2 large sweet potatoes, peeled and cut into thin fries

2 tbsp olive oil

1 tsp paprika

1 tsp garlic powder

$\frac{1}{2}$ tsp salt

$\frac{1}{4}$ tsp black pepper

$\frac{1}{4}$ tsp cayenne pepper (optional for extra heat)

For the Spicy Aioli:

$\frac{1}{2}$ cup mayonnaise

1 tbsp Dijon mustard

1 tbsp lemon juice

1 tsp garlic, minced

1 tsp hot sauce (adjust to taste)

Salt & pepper, to taste

Ingredient Swaps and Notes:

Spice it up: Add chipotle powder or smoked paprika to the aioli for smoky depth.

Mayo alternatives: Use Greek yogurt or vegan mayo for a lighter or dairy-free version.

No Dijon? Sub yellow mustard or a dash of horseradish.

For ultra crispy fries: Soak cut fries in water for 30 minutes and pat dry before baking.

Step-by-Step Instructions:

1. Prepare the Sweet Potato Fries:

2. Bake the Fries:

3. Make the Spicy Aioli:

4. Serve & Dip:

Tips for Success:

Don't overcrowd the pan-use two trays if needed for better air circulation.

Flip halfway through baking to get even crisping on both sides.

Watch the ends-thin fries can burn faster.

Adjust spice in both the fries and aioli to match your heat tolerance.

Serving Suggestions & Pairings:

Burgers or grilled chicken sandwiches

Beer cheese dip for double-dipping

Sheet pan quesadillas for a Tex-Mex twist

Cheesy hot dip for snack board heaven

DIRECTIONS

1. Prepare the Sweet Potato Fries: Preheat your oven to 425°F (220°C). Line a large baking sheet with parchment paper.
2. In a bowl, toss sweet potato fries with olive oil, paprika, garlic powder, salt, black pepper, and cayenne (if using) until evenly coated.
3. Bake the Fries: Spread the fries in a single layer on the baking sheet without overcrowding. Bake for 25-30 minutes, flipping halfway through, until crispy and browned on the edges.
4. Make the Spicy Aioli: While the fries bake, whisk together mayonnaise, Dijon mustard, lemon juice, garlic, hot sauce, salt, and pepper in a small bowl until smooth and creamy.
5. Serve & Dip: Let the fries cool slightly, then plate them up. Serve warm with a side of spicy aioli for dipping.
6. Tips for Success: Don't overcrowd the pan-use two trays if needed for better air circulation.
7. Flip halfway through baking to get even crisping on both sides.
8. Watch the ends-thin fries can burn faster.
9. Adjust spice in both the fries and aioli to match your heat tolerance.
10. Serving Suggestions & Pairings: Serve these fries with:
 11. Burgers or grilled chicken sandwiches
 12. Beer cheese dip for double-dipping
 13. Sheet pan quesadillas for a : Tex-Mex twist
 14. Cheesy hot dip for snack board heaven

15. Easy turkey wings for a full comfort-food platter
16. Storage & Leftovers: Fridge: Store fries and aioli separately for up to 3 days.
17. Reheat: Re-crisp fries in an oven or air fryer at 375°F for 5-7 minutes.
18. Freezer: Not recommended as texture degrades after thawing.
19. More Recipes You'll Love: Hungry for more party snacks or sides? Try these next:
20. Totchos - fun, crispy, and fully loaded
21. Beer : Cheese Dip - creamy and bold
22. Easy : Turkey Wings - baked or fried, always a hit
23. Sheet : Pan Quesadillas - perfect pairing for fries and dips
24. Final Thoughts: These Crispy Sweet Potato Fries with Spicy Aioli are the kind of snack that feels gourmet but is totally doable at home. They're full of flavor, easy to prep, and endlessly adaptable-what's not to love?
25. Make them once, and they'll become your go-to side for everything from weeknight dinners to game day spreads.

SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/oven-baked-sweet-potato-fries-spicy-garlic-aioli-snack-perfection/>