

Turkey Bacon-Wrapped Sweet Potato Fries Inferno: Spicy & Crispy

Get ready to ignite your taste buds with these



OVEN
425°F

TIME
30-35 min

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INGREDIENTS

2 large sweet potatoes, peeled and cut into thick fry-shaped wedges (about 16 pieces)

8 slices turkey bacon, cut in half lengthwise (to make 16 strips)

1 tablespoon olive oil

1/2 teaspoon smoked paprika

1/2 teaspoon chili powder

1/4 teaspoon cayenne pepper (adjust to taste for more or less heat)

Salt and freshly ground black pepper to taste

Chopped fresh parsley or green onions for garnish

Dipping sauce (ranch, plain Greek yogurt, or spicy mayo are great choices)

Swaps and Notes:

Sweet Potatoes: Choose firm, unblemished sweet potatoes. Cutting them into uniform, thick wedges (about 1/2-inch to 3/4-inch thick) ensures even cooking.

Turkey Bacon: Turkey bacon is a leaner alternative, and its crispiness works perfectly here. If you prefer, regular thin-cut pork bacon can be used, but you might need to par-cook it slightly before wrapping to ensure it crisps up without overcooking the sweet potato.

Spices: Adjust the amount of cayenne pepper to your preferred level of heat. For less spice, omit the cayenne. For more heat, add an extra pinch or a dash of hot sauce to the olive oil mix. You could

also add a touch of cumin for a deeper smoky flavor.

Dipping Sauce: A cool, creamy dip like ranch or a Greek yogurt dip helps balance the spice. Spicy mayo or even a sriracha aioli would amplify the heat.

Garnish: Fresh herbs like parsley or chives add a pop of color and freshness.

Directions:

Preheat Oven & Prep Pan: Preheat your oven to 425°F (220°C). Line a large baking sheet with parchment paper or aluminum foil and lightly grease it with a little extra olive oil or cooking spray.

Season the Sweet Potato Fries: In a large bowl, toss the sweet potato wedges with the olive oil, smoked paprika, chili powder, cayenne pepper, salt, and black pepper until every wedge is thoroughly coated.

Wrap with Turkey Bacon: Take one strip of the halved turkey bacon and wrap it snugly around the center of each sweet potato wedge, overlapping the ends slightly. Secure with a toothpick if needed (this helps keep the bacon tight as it cooks, but often isn't necessary if wrapped tightly). Place each bacon-wrapped sweet potato fry seam-side down on the prepared baking sheet, ensuring they are in a single layer and not touching to allow for even crisping.

Bake: Bake for 30-35 minutes, flipping the fries halfway through (around the 15-18 minute mark), until the sweet potatoes are tender when pierced with a fork and the turkey bacon is crisp and golden. If you desire extra crispiness on the bacon, you can broil for the last 2-3 minutes. Keep a very close eye on them during broiling to prevent burning!

Serve: Remove from the oven and let cool slightly. Remove any toothpicks. Garnish with chopped fresh parsley or green onions if desired, and serve immediately with your favorite dipping sauce on the side.

Prep Time: 15 minutes

Cooking Time: 30-35 minutes

Total Time: 50 minutes

Kcal: Approximately 160 kcal per fry

Servings: 16 fries (4 servings)

Tips for Success:

Uniform Cut: Cutting the sweet potato wedges to a similar size and thickness ensures they cook evenly. Too thin and they'll burn; too thick and they won't get tender.

Single Layer: Do not overcrowd the baking sheet. Give each fry space to breathe (and crisp up!). If necessary, use two baking sheets.

Flip for Evenness: Flipping the fries halfway through is important for even cooking and browning on all sides.

Watch the Broiler: Broiling for crispness is effective, but ovens vary. Stay by the oven and pull them out as soon as the bacon reaches your desired crispness.

Pat Dry Sweet Potatoes: Before tossing with oil and spices, you can pat the sweet potato wedges dry with a paper towel. This helps the oil and spices adhere better and promotes crisping.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

DIRECTIONS

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18. Serving Suggestions and Pairings: These Turkey Bacon-Wrapped Sweet Potato Fries Inferno are versatile! They make an amazing appetizer for a party, perhaps alongside This Crockpot Nacho Dip Is The Reason I Never Have Leftovers for a full spread of crowd-pleasers. They are also an excellent side dish for grilled chicken, burgers, or sandwiches, like our Easy Cheesy Chicken Sliders with Marinara Garlic Butter. For a complete meal, they would pair wonderfully with a simple protein and a crisp green salad.
19. Storage and Leftover Tips: These fries are definitely best enjoyed fresh from the oven for maximum crispness. If you have leftovers, store them in an airtight container in the refrigerator for up to 2-3 days. To reheat and regain some crispness, place them on a baking sheet in a preheated oven or toaster oven at 375°F (190°C) for 5-10 minutes, or until heated through and the bacon is crisp again. Microwaving is not recommended as it will make them soggy.
20. More Recipes You Will Love: If you enjoyed the bold flavors and easy preparation of these Bacon-Wrapped Sweet Potato Fries, you'll surely love these other fantastic recipes by Jason Griffith:
21. For another inventive way to serve up cheesy goodness, explore How I Turned a Classic Sandwich Into the Ultimate Cheesy Hot Dip.
22. If you need quick and easy crowd-pleasing meals, don't miss These Sheet Pan Quesadillas Are My Favorite Way to Feed a Crowd Fast.
23. For a different kind of savory skillet comfort, check out This Tomato Skillet with Okra and Sausage Is My Favorite Quick Dinner Packed with Southern Flavor.
24. And for more effortless entertaining, our : This Baked Brie Appetizer Is My Favorite Effortless Way to Impress Guests is always a hit.

25. Final Thoughts: These Turkey Bacon-Wrapped Sweet Potato Fries Inferno are a true testament to how exciting simple ingredients can be when combined with a little creativity and a touch of heat. They're the perfect side, snack, or appetizer to add a burst of flavor and fun to any meal. Give them a try, and prepare for a flavor sensation!

SWAPS & NOTES

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

Original recipe: <https://chefmaniac.com/turkey-bacon-wrapped-sweet-potato-fries-inferno-spicy-crispy/>