

RECIPE | PEPPERS

ROASTED SWEET POTATO SHISHITO PEPPER FRIES



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INGREDIENTS

For the Fries

- 1 lb Pure Flavor® Craft House Collection Shishito Peppers
- 2 large sweet potatoes
- 2 tbsp paprika powder
- 1 lime, sliced (optional)
- 1 tbsp olive oil
- Sea salt and pepper, to taste

For the Dipping Sauce

- 1 cup Greek yogurt
- 1 pinch paprika
- 2 cloves garlic, minced

DIRECTIONS

1. Preheat oven to 415° F and line a sheet pan with parchment paper. Cut sweet potatoes into thin matchsticks. Spread out evenly and season generously with salt and pepper. Bake for 25 minutes until they are tender and crispy.
2. Toss peppers in olive oil and salt, and roast in oven until slightly blistered and crispy, about 5 minutes.
3. Whisk together all dipping sauce ingredients until combined.
4. Combine sweet potato fries and roasted shishito peppers.



TOTAL TIME

30 minutes

PREP TIME

5 minutes

COOK TIME

25 minutes

SERVES

2

COOKING LEVEL

Easy