



## Southern Style Sweet Potato Wedges (Vegetarian)

### Ingredients

- pkt Maggi Air Fryer Herbed French Style Roast Seasoned Coating
- g Potatoes
- tbsps Olive Oil
- g Spray Oil
- tbsp Lime Juice
- g Avocado, mashed
- 1/2 1/2 cup Whole egg mayonnaise

### Instruction

1. Preheat Airfryer to 200°C for 5 minutes
2. Meanwhile, cut the sweet potato into wedges, see tip below.
3. In a large bowl, Coat sweet potato with olive oil, once combined add MAGGI Crunchy Southern Style Seasoned Coating, toss to combine.
4. Spray air fryer basket with oil spray. Place in Airfryer basket in a single layer Cook on 200°C for 8-9 minutes, then turn and cook for another 7-9 minutes or until browned lightly and cooked through. Cook in batches, if necessary.
5. To make Lime and Avocado dipping sauce, combine all ingredients (Lime, Avocado and Mayonnaise) in a small bowl. Serve with wedges.

### Nutrition

Carbohydrates	45.06 g
Energy	561.87 kcal
Fats	41.35 g
Protein	5.63 g

28 Minutes

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