



Makes about 60 fries + 1 cup dip

Preparation Time: 15 minutes

Cook Time: 30 minutes

INGREDIENTS:

2 lb. sweet potatoes, peeled

1½ teaspoons smoked paprika

1 teaspoon ground cumin

8 oz. silken tofu

2 teaspoons dried chives or 1
tablespoon chopped fresh chives

2 teaspoons dried parsley or 1
tablespoon chopped fresh
parsley

2 teaspoons dried dill weed or 1
tablespoon chopped fresh dill

1 teaspoon garlic powder

1 teaspoon onion powder

1 teaspoon apple cider vinegar

Smoky Sweet Potato Fries with Dipping Sauce

These scrumptious roasted sweet potato fries are seasoned with smoked paprika and cumin for warm, smoky flavor that pairs beautifully with a tangy, creamy, herbaceous dipping sauce. Perfect for [movie night](#), snacking, or serving alongside a [burger](#), they're easy to customize—reduce the smoked paprika or sub in sweet paprika for a milder vibe or add a pinch of cayenne for extra heat.

Tips

Storing the dip: Store dip in an airtight container in the refrigerator up to 1 week.

For more inspiration, check out these tasty ideas:

- [Air-Fryer Pub Fries with Vinegar](#)
- [Vegan Chili Cheese Fries](#)
- [Spicy French Fries](#)
- [Roasted Sweet Potato Wedges](#)

By Jody Eddy

- 1 Preheat oven to 425°F. Line two large baking sheets with parchment paper or silicone baking mats. Cut sweet potatoes into ½-inch-thick planks. Stack a few of the planks and slice lengthwise to create ½-inch-thick fries. Repeat with remaining planks. Transfer fries to a large bowl. Add smoked paprika and cumin. Toss gently to coat.
- 2 Arrange fries evenly on the prepared baking sheets. Bake 30 to 35 minutes or until edges are crispy and golden brown, using tongs to flip halfway through cooking.
- 3 Meanwhile, for the dipping sauce, in a small food processor combine the tofu and the remaining ingredients. Cover and process until smooth. Cover and chill dip at least 10 minutes to allow flavors to merge. Serve fries hot with dipping sauce.