



SALTED SWEET POTATO WEDGES WITH CREAMY DIP

HEAT LEVEL 

Savor the perfect balance of flavors with our Salted Sweet Potato Wedges - crispy wedges seasoned to perfection, paired with a creamy dip for a delightful and satisfying snack.

25 Mins

4 Servings

INGREDIENTS

SWEET POTATOES

500 g (2 large) sweet potatoes

45 ml (3 Tbsp) olive oil

2 ml (¼) Spur Steakhouse Spice

5 ml (1 tsp) paprika

5 ml (1 tsp) dried mixed herbs (optional)

SPICY CREAM CHEESE DIP

125 g cream cheese

15 ml (1 Tbsp) Spur Durky Sauce

15 ml (1 Tbsp) Spur Salad & French Fry Dressing

METHOD

- 1 Wash sweet potatoes with a coarse sponge. Cut each into six wedges.
- 2 Mix oil, Spur Steakhouse Spice, paprika and herbs together and toss with wedges.
- 3 Place wedges onto a baking tray and roast in oven at 200°C for 15-20 minutes, or until golden and crispy.
- 4 Mix together all dip ingredients.
- 5 Serve sweet potatoes with spicy cream cheese dip.

VARIATIONS

- 1 The wedges can also be deep-fried, but this is a less healthy option.

