

SWEET POTATO FRIES WITH CHIMICHURRI SAUCE

- 2 large sweet potatoes cut into steak fry portions
- 1 large clove of fresh garlic (or 2 t granulated garlic-fresh is awesome!)
- 1 t smoked paprika
- ½ t salt
- 1 t marjoram or oregano
- 1 T nutritional yeast flakes
- Wash potatoes well
- Cut potatoes into steak fry shapes maintaining the skins
- Place in bowl and sprinkle with seasonings and toss to coat well
- Place fries in the air-fryer at 370 degrees for 10-12 minutes
- Remove and serve with chimichurri sauce. Enjoy!

CHIMICHURRI SAUCE

- 1 bunch fresh cilantro or 1 c packed*
- ½ c fresh flat-leaf parsley, packed*
- 2 T fresh oregano* (about 3-4 sprigs, leaves released)
- 2 T fresh basil*
- 3 large garlic cloves
- 2 T fresh lime juice (about 2 juicy lime)
- ½ small avocado
- 1 T apple cider vinegar
- ¼ water
- ½ t salt
- 1 t crushed red pepper (optional)
- Place all ingredients in the blender.

