
Sweet Potato Wedges with Chili Mayo

Test Kitchen

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6 small sweet potatoes
2 tablespoons olive oil
2 tablespoons Cajun seasoning
1 cup mayonnaise
4 teaspoons lemon juice
2 teaspoons chili powder
2 teaspoons Dijon mustard

Peel the sweet potatoes. Cut lengthwise into eight wedges.

In a bowl, toss the potato wedges with olive oil and Cajun seasoning.

Divide the potato wedges between two greased 15 x 10 x 1 inch pans.

Roast the potatoes at 400 degrees for 30 to 45 minutes until tender, turning once.

In a bowl, combine the mayonnaise, lemon juice, chili powder and Dijon mustard. Mix well.

Serve the sweet potato wedges with the Chili Mayo on the side for dipping.

Condiments, Sauces

Per Serving (excluding unknown items): 2717 Calories; 219g Fat (68.6% calories from fat); 19g Protein; 207g Carbohydrate; 28g Dietary Fiber; 77mg Cholesterol; 2818mg Sodium. Exchanges: 12 1/2 Grain(Starch); 0 Lean Meat; 0 Fruit; 21 1/2 Fat; 1 Other Carbohydrates.