

Sweet Potato Fries

PREP TIME: 15 minutes
MAKES: 8 servings
COOK TIME: 35 minutes

WHAT YOU NEED

2 lbs. sweet potatoes or yams, peeled and cut into 2-inch-long thin wedges
1 cup Hellmann's® or Best Foods® Real Mayonnaise, divided
1/4 cup barbecue sauce

MAKE IT

1. Preheat oven to 425°. Line 2 baking sheets with aluminum foil, then spray with nonstick cooking spray; set aside.
2. Combine potatoes with 1/2 cup Hellmann's® or Best Foods® Real Mayonnaise in large bowl; toss to coat. Arrange potatoes on prepared sheets.
3. Bake 20 minutes. Rotate sheets and bake an additional 15 minutes or potatoes are until golden and crisp.
4. Combine remaining 1/2 cup Mayonnaise with barbecue sauce in small bowl. Serve with fries.



Nutrition Information per serving:

Calories 260, Calories From Fat 180, Saturated Fat 3g, Trans Fat 0g, Total Fat 20g, Cholesterol 10mg, Sodium 310mg, Total Carbohydrate 18g, Sugars 7g, Dietary Fiber 2g, Protein 1g, Vitamin A 280%, Vitamin C 20%, Calcium 2%, Iron 4%