



# Grilled Sweet Potato Fries with Cilantro Lime Vinaigrette

## Servings

16

## Calories

290

## Prep Time

20 minutes

## Total Time

45 minutes

## Skill Level

Easy

## Ingredients

- 1 (22 ounce) bag Mann's Sweet Potato Crinkle Cut Fries
- ¼ cup cilantro, chopped fresh
- ¼ cup lime juice, fresh
- 1 ½ teaspoons salt, kosher
- ¼ teaspoon black pepper
- ½ cup olive oil



## The Method

Blanch Mann's Sweet Potato Crinkle Cut Fries in simmering salted water 1-2 minutes until just tender. Remove immediately and drain well on paper towels before grilling. Cook well enough to pierce with fork. Be careful not to overcook. Prepare grill for cooking.

Grill potatoes in 2-3 batches on lightly oiled stove top grill, uncovered, turning, until grill marks appear and potatoes are just tender, 3-6 minutes total. Place on serving platter and drizzle with vinaigrette. Can be served warm or at room temperature.

Note: Vinaigrette can be made 2 hours ahead and kept at room temperature.

If you aren't able to grill, preheat stove top grill or grill pan over medium heat, place potato in single layer, and cook for 3-6 minutes turning only once until grill marks appear.

Combine lime juice, salt, pepper and cilantro. Slowly whisk in oil until well blended.

### Nutrition Facts

Serving Size: 295g | Servings: 8

### Amount Per Serving

Calories 290 | Calories from Fat 60 | Total Fat 7g (sat fat 1g trans 0g) | Cholesterol 0mg | Sodium 330mg | Total Carbohydrate 57g | Dietary Fiber 10g | Sugars 13g | Protein 3g | Vitamin A 800% | Vitamin C 25% | Calcium 6% | Iron 6%