



## Consejo del chef

These deluxe sweet potatoes are the perfect garnish for any of your dishes. Or even to eat as a snack cause you can't help eat them all...

## Raciones para 2

**2** Sweet potatoes

Salt

Black pepper

**1** Teaspoon of dried oregano

**1** Teaspoon of dried thyme

**1/2** Teaspoon of garlic powder

**1/2** Teaspoon of smoked paprika

**80 ml** Extra virgin olive oil

**40 gr** Finely grated cheese

For the sauce

**1/2** Red onion

**5 gr** Fresh parsley

**100 gr** Cream cheese

**2** Tablespoon of mayonnaise

**1** Teaspoon of classic mustard

**1** Teaspoon of dried oregano

**1** For the sweet potatoes: wash the sweet potatoes and cut them into wedges. Place them in a bowl and season with salt, pepper, oregano, thyme, garlic powder, and smoked paprika.

**2** Add olive oil and the finely grated cheese, and then mix together. Place them on the FryMaster rack and cook at 210°C for 25 minutes with the oven previously preheated, and on the Airfry function.

**3** For the sauce: chop the red onion and the parsley and add them to a bowl.

**4** Add the cream cheese, mayonnaise, mustard, and dried oregano. Mix and serve with the sweet potatoes.

# Chef's Notes

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<https://cookinglovers.teka.com/en/receta/boniatos-deluxe-cocinados-con-airfry/>

