



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

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

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