

Grilled Sweet Potato Fries

Ingredients:

- 2 pounds sweet potatoes
- 3-4 tbsp olive oil
- Kosher salt

Dressing

- ¼ cup finely chopped fresh cilantro
- 1 teaspoon of lime or lemon zest
- ¼ cup olive oil
- Pinch of salt



Directions:

1. Prepare your grill for hot, direct heat. While the grill is heating up, peel the sweet potatoes and slice lengthwise, or on a diagonal, into ¼ inch-thick pieces. Coat the sweet potato slices with olive oil and lightly sprinkle with Kosher salt.
2. Combine all of the dressing ingredients into a small bowl.
3. Once the grill is hot, lay the sweet potato pieces down onto the grill grates. Cover the grill and cook until each side gets some grill marks, between 3-6 minutes for each side, depending on how hot your grill is.
4. Toss the sweet potatoes in a bowl with the dressing and serve hot.

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