**Sweet Potato Fries**

 **Ingredients**

**2 pounds sweet potatoes**

**1 tablespoon canola oil**

**1 tsp pumpkin pie spice**

**1 tablespoon chilli seasoning**

**Salt to taste**

**pepper to taste**

 **For Chipotle Dipping Sauce:**

**½ cup mayonnaise**

**¼ plain greek yogurt**

**2 tsp Chipotle Puree**

 **Directions**

**Preheat oven to 400 degrees. Line baking sheet with**

**aluminium foil and set aside. Add mayonnaise, yogurt and**

**chipotle puree into bowl and mix thoroughly. Cover and chill**

**in the fridge until ready to use. Peel sweet potatoes then cut**

**sweet potatoes in half lengthwise and then cut into thick**

**strips. Place sweet potato strips in a lare mixing bowl. Add**

**canola oil, pumpkin pie spice chilli seasoning, salt, pepper.**

**Toss until they are thoroughly coated with spices. Lay the**

**sweet potato strips in a single layer on baking sheet and place**

**in preheated oven. Bake for 35 minutes, remove from oven**

**and turning once to ensure even cooking another**

**15 minutes. Remove from oven, cool for a few minutes and**

**transfer to serving plate. Serve with chipotle dipping sauce.**