**Sweet potato fries**

**Ingredients for 4 persons:**

1 kg sweet potatoes from North Carolina

8 stems thyme

4 slices lemon zest

2 tbsp olive oil

**Directions:**

1. Preheat the oven to 220 °C convection. Peel sweet potatoes and cut into 0,5 cm sticks. Get thyme leaves off the stalk.
2. Mix sweet potato sticks in a big bowl with thyme, lemon zest, oil and salt. Spread everything even on a baking tray lined with baking paper. Bake on the middle rack for 15-18 minutes until sweet potatoes are brown. Serve directly with herb curd.

Tip: Chive curd goes very well with the fries.

**Preparation time:** 35 minutes + 18 minutes baking time

**Nutrition facts per portion:**

Energy: 300 kcal / 1260 kJ

Protein: 3 g

Fat: 9 g

Carbohydrates: 48 g