

MasterFoods™

PROFESSIONAL

Loaded Sweet Potato Fries
RECIPE

Loaded Sweet Potato Fries



<?xml version="1.0"?>

TIME

10 min

INGREDIENTS

10 items

MAKES

8 servings

Easy to execute, the wedges can be pre-cooked ahead and kept in the fridge for up to 5 days. An adaptable and versatile dish, this can be scaled up and loaded with a huge amount of sauce and topping combinations.

SHARE

- [Pinterest \(opens in new window\)](#)
- [Facebook \(opens in new window\)](#)
- [Twitter \(opens in new window\)](#)
- [Download \(opens in new window\)](#)
- [Print \(opens in new window\)](#)

INGREDIENTS

- 1 kg Sweet Potatoes, cut into small wedges
- 1 tbsp. Olive Oil
- 2 tbsp. MasterFoods™ Professional Memphis Style Sweet and Smoky Seasoning
- 8 Rashers of Smoked Bacon
- 2 tbsp. Maple Syrup
- ½ cup Mozzarella Cheese
- ½ cup Cheddar Cheese
- ¼ cup Parmesan Cheese
- ¼ cup MasterFoods™ Professional Ranch Style Dressing
- Fresh herbs, such as Lemon Thyme, to garnish

PRODUCTS USED

MasterFoods Professional Memphis Style Sweet & Smoky Seasoning Jar 800g

[SEE DETAILS](#)

MasterFoods Professional Ranch Dressing 2.4kg

[SEE DETAILS](#)

Cooking Instructions:

1. 1
Preheat an oven 180°C. Put the sweet potato on a baking tray, coat with olive oil and sprinkle over the seasoning. Bake for 20 to 30 minutes until tender.
2. 2
Meanwhile, cook bacon in a frying pan until just soft and starting to crisp. Add the maple syrup and cook for 30 seconds, then set aside on a wire rack to drain. Cut into 3 cm pieces once cooled.
3. 3
Combine the mozzarella and cheddar cheese in a bowl and set aside until needed.
4. 4
Pile wedges in the middle of a serving tray and sprinkle over some of the mixed cheese, bacon pieces, and the rest of the mixed cheese. Bake for 5 minutes until cheese has melted.

5. 5

Remove from the oven, sprinkle over the parmesan cheese and drizzle over some ranch dressing, then scatter over the fresh herbs.

Tips:

1. 1

For extra sauce, drizzle over MasterFoods™ Professional Hot Chilli Sauce with the ranch dressing.

2. 2

Can easily be replicated with regular chips, fries, or baked potatoes.

3. 3

Add some MasterFoods™ Professional Aioli or MasterFoods™ Professional Mild Sweet Thai Chilli Sauce on the side, for dipping.

More Recipes Like This

[Choc-Berry Bircher Muesli](#)

Cooking time

10 min

Ingredients

11 items

[SEE DETAILS](#)

[Shredded Barbecue Chicken Pancakes](#)

Cooking time

60 MINS

Ingredients

8 items

[SEE DETAILS](#)

[Gua Bao Buns](#)

Cooking time

10 min

Ingredients

11 items

[SEE DETAILS](#)

100% Not Schnitzel Wrap

Cooking time

15 Minutes

Ingredients

12 items

[SEE DETAILS](#)

Source URL:

<https://www.masterfoodspromotional.com.au/recipes/loading-sweet-potato-fries>