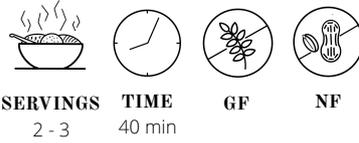




**SEAWEEED BAKED FRIES
WITH HOISIN MAYO &
SRIRACHA MAYO**



SEAWEED BAKED FRIES WITH HOISIN MAYO & SRIRACHA MAYO



INGREDIENTS

3 medium potatoes*, washed and cut into thin strips
2 nori seaweed sheets, cut or torn into small pieces
1 Tbsp (15 mL) vegetable oil
1 tsp (4 g) onion powder
¼ tsp salt
¼ tsp pepper
⅛ tsp cayenne pepper

Hoisin Mayo

3 Tbsp (45 mL) vegan mayo
1 Tbsp (15 mL) hoisin sauce

Sriracha Mayo

3 Tbsp (45 mL) vegan mayo
1 Tbsp (15 mL) Sriracha hot sauce

DIRECTIONS

1. Preheat the oven to 400°F (200°C).
2. Keep the skin on the potatoes, as we did, for extra crispiness and fibre, if desired. Otherwise, peel first. Cut the potatoes into strips, about ½ inch (1½ cm) thick. Try to cut the fries in similar thickness, so they will cook evenly.
3. Soak the fries in cold water for about 10 minutes to remove the starch. This will help to get crispier fries. Drain, then dry the fries well using a clean kitchen cloth.
4. Transfer to a parchment lined baking tray, and toss the potato slices with the seaweed, oil, salt, pepper, and cayenne pepper. Spread the fries apart on the baking tray, leaving as much room as possible between the potatoes; if you over-crowd them, they become soggy when cooked.
5. Bake for 40 - 45 minutes or until golden and crispy. Stop to give them a gentle flip once halfway.
6. While potatoes are baking, make the dipping sauces by combining the vegan mayo and hoisin sauce in a small bowl, and the vegan mayo and Sriracha hot sauce in another bowl.
7. When the potatoes are done, sprinkle with a dash more salt and transfer to a plate. Enjoy!

NOTES

- * Yukon Gold or Russet potatoes work especially well for baking.
- **Storage:** keep in an air-tight container in the fridge for up to 2 days. Best if reheated in the oven, to retain crispiness.
- **Variations:** you can omit the seaweed and flavour the fries with dried rosemary, or garlic powder.