

# Honey Roasted Sweet Potatoes

GF, V



## Ingredients

4 small sweet potatoes  
1 tsp ground coriander  
1 tsp ground cumin  
1/2 tsp smoked paprika  
1.5 tbsp olive oil  
salt & pepper to taste  
1.5 tbsp honey or maple syrup

## DRESSING

2 tbsp tahini  
1 tbsp lemon juice  
1/3 clove minced garlic  
Splash of water (for desired consistency)

## Directions

1. Cut the sweet potatoes in half - length ways and score the flesh in a criss-cross pattern - 1cm deep.
2. Combine spices, seasonings and oil in a bowl and brush this over the cut side of the sweet potatoes.
3. Roast for 30 minutes at 190°C - cut side up.
4. Remove from oven, drizzle with honey and roast for a further 10-15 minutes.
5. Mix together all dressing ingredients in a separate bowl.
6. When golden, remove potatoes from oven. Drizzle the dressing over the top.
7. Garnish with nuts, seeds, chick peas, and/or coriander as desired! Also yummy served with a fresh lime wedge.

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