



**The Gathered Green**

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## **BROCCOLINI STUFFED SWEET POTATO**

Thank you to yolo-sole.com for this recipe and the picture below.

*Serves 2*

### **Ingredients**

- 2 medium sized sweet potatoes
- 1 tablespoon melted coconut oil
- salt and pepper
- 1 tablespoon peanut oil
- 1 bunch broccolini (about 10 pieces per bunch), sliced into 3cm pieces
- 1 clove garlic
- 1 teaspoon fresh ginger, minced
- 2 tablespoons soy sauce
- 1 teaspoon sesame oil
- 1 teaspoon toasted sesame seeds

### **Vinaigrette**

- 1 clove garlic
- 2 tablespoons sweet chilli sauce (or 1/4 teaspoon chilli paste for a more spicy alternative)
- 1 tablespoon rice wine vinegar
- 1 tablespoon soy sauce
- ¼ cup extra virgin olive oil





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## Method

Pre-heat oven to 180 degrees.

Brush potatoes with coconut oil and season all sides with salt and pepper. Use a fork to poke holes around potatoes. Place on a lined tray and bake in oven for 50 to 60 minutes or until fully cooked.

While potatoes are cooking, heat oil in wok or sauté pan over medium to high heat.

Add broccolini and stir constantly until it begins to char slightly, about 4 minutes.

Add garlic, ginger and soy sauce. Cook for an additional 2 to 3 minutes, stirring constantly so that garlic and ginger do not burn.

For the vinaigrette, place the garlic, sweet chilli sauce (chilli paste), rice wine vinegar, soy sauce, and olive oil into a food processor fitted with a metal blade. Combine fully and then pour into a small bowl and set aside.

To build your potatoes, cut a deep slice across the tip of them and push the ends together so that it opens up. It will be hot so be careful! Drizzle ½ teaspoon sesame oil on the inside of each potato. Top with the broccolini mixture. Drizzle with some of the chilli vinaigrette and garnish with toasted sesame seeds.

Enjoy!

Jane

