



The Gathered Green

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## MOROCCAN STYLE POTATO & SWEET POTATO CAKE

Thank you to shellyshumblekitchen.com for this recipe and picture.

Serves 4

### Ingredients

- 2 large white potatoes, peeled and roughly diced
- 1 large sweet potato, peeled and cut into half
- 1 handful parsley, finely chopped
- 1 handful of bok choy (or spinach), washed and roughly chopped
- 1 medium onion, finely chopped
- ¼ teaspoon baking soda
- Pinch of black pepper
- ½ tablespoon freshly grated turmeric
- ½ teaspoon sea salt
- 1 tablespoon lemon juice
- ¼ cup melted coconut oil





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## Method

Wash and peel the white potatoes and dice them roughly. Place them into a steamer and bring water to the boil.

Wash and peel sweet potato, cut into half and add to the steamer with the white potatoes.

Steam the potatoes until the white potatoes are tender, approximately 10 to 15 minutes. The sweet potato may be slightly firm, but will soften later in the oven.

Preheat oven to 190 degrees Celsius and line a 20cm round oven proof dish.

Sauté the onion and bok choy in a skillet over medium heat, for 1 to 2 minutes.

Put the white potatoes in a bowl and mash them until smooth but lumpy. Break the eggs into the bowl and mix them with the mashed potatoes. Stir in the baking soda, pepper, turmeric, salt, parsley and lemon juice, and mix until combined.

Slice the sweet potato into ½ cm rounds and place them over the bottom of the oven proof dish. Drizzle coconut oil over them and pour half of the mashed potato batter over it. Cover with a layer of bok choy, then pour in the rest of the batter.

Put dish into the oven for 45 minutes or until the cake/frittata is golden brown.

Enjoy!

Jane

