

Rainbow Jacket Sweet Potatoes

SERVING
4 people

COOK TIME
60 min



Ingredients

4 x medium/large sweet potato (one per person)

1 x Simply Salads Rainbow Stir Fry

1 x ripe avocado

Garlic aioli (to serve) or your favourite dressing topping

Mixed sesame seeds (optional)

Parsley leaves (optional)

Method

Preheat oven to 200 degrees & line a baking dish with baking paper.

Scrub sweet potatoes to remove any dirt, then place on baking tray. Pierce each sweet potato with a fork & bake in oven for 45mins – 55mins until soft & fork tender.

Whilst potatoes are cooking, lightly oil a pan and fry off Rainbow Stir Fry for 3-5 mins until slightly wilted, then remove from heat. Deseed avocado and mash flesh with fork.

To serve, slice each sweet potato lengthways cutting $\frac{3}{4}$ to $\frac{1}{2}$ way down to wedge open. Fill each potato with Rainbow Stir Fry, mashed avocado, a drizzle of garlic aioli & a sprinkle of sesame seeds & parsley leaves. Serve with any remaining Rainbow Stir Fry mixture.