



# Sesame sweet potatoes

## Ingredients

- 6 sweet potatoes, scrubbed and cut into wedges
- 3 tbsp vegetable oil
- 1 tsp toasted sesame oil
- 1 tbsp fresh ginger, finely chopped
- 1 garlic clove, finely chopped
- 3 tbsp soy sauce
- Juice of 1 lime
- 1 tbsp sesame seeds (black if available)
- 50g plain peanuts, roughly crushed
- 1 green chili, thinly sliced
- ½ bunch spring onions, chopped

## Instructions

### Step 1: Grill the Potatoes

Fire up a lidded barbecue and let the flames die down until the coals turn white-hot (or preheat your oven to 180°C/160°C fan/gas 4). Place the sweet potato wedges on a tray, drizzle with 1 tablespoon of vegetable oil, season with salt and pepper, and toss well. Grill or roast for 25 minutes, turning occasionally, until softened and lightly charred.

### Step 2: Make the Glaze

In a bowl, whisk together the remaining 2 tablespoons of vegetable oil, toasted sesame oil, ginger, garlic, soy sauce, and lime juice to make the glaze.

### Step 3: Baste & Finish

Brush the partially cooked sweet potatoes with the glaze, then continue grilling (or roasting) for another 30–40 minutes, basting occasionally, until they're sticky and well caramelized.

### Step 4: Garnish & Serve

Remove from heat, sprinkle with sesame seeds and crushed peanuts, and let cool slightly. Transfer the wedges to a serving bowl, scatter over sliced chili and spring onions, and serve warm or at room temperature.