



Product Spotlight: Coriander


The whole coriander plant is edible with the roots carrying the most flavour! You either love or hate coriander; and it's all to do with genetics!



4 Thai Stuffed Sweet Potatoes with Nam Jim

Roasted sweet potatoes stuffed with quinoa and stir-fried vegetables, served with Nam Jim sauce.

 35 minutes

 2 servings

 Plant-Based

8 October 2021

Nam Jim sauce!

Nam Jim sauce is a classic dipping sauce with Thai roots. It is a fresh sauce that combines salty, sweet and sour flavours. It is great over rice, grilled vegetables, and as a salad dressing.

Per serve: **PROTEIN** 14g **TOTAL FAT** 3g **CARBOHYDRATES** 85g

FROM YOUR BOX

SWEET POTATOES	400g
MIXED QUINOA	1 packet (100g)
RED ONION	1/4 *
CORIANDER	1 packet
GINGER	1 piece
LIME	1
GAI LAN	1 bunch
MUSHROOMS	1 packet (100g)

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking (see notes), salt, pepper, soy sauce (or tamari), 1 garlic clove, maple syrup

KEY UTENSILS

frypan, saucepan, oven tray, small blender

NOTES

We used sesame oil for extra flavour.



1. ROAST SWEET POTATOES

Set oven to 220°C.

Cut sweet potatoes in half. Place cut side down on a lined oven tray. Coat in **oil, salt and pepper**. Roast for 25–30 minutes until soft.



2. COOK THE QUINOA

Place quinoa in a saucepan and cover with plenty of water. Bring to the boil and simmer for 15 minutes or until tender. Drain and rinse.



3. MAKE NAM JIM SAUCE

Roughly chop red onion, coriander stems and roots (reserve leaves for garnish). Grate ginger to yield 1/2–1 tbsp. Add to blender along with zest and juice from lime and **1 tbsp soy sauce** and **1 tsp maple syrup**. Blend until almost smooth.



4. STIR FRY VEGETABLES

Heat a frypan over medium–high heat with **oil** (see notes). Crush **1 garlic clove**, trim gai lan and cut into thirds, slice mushrooms. Add to pan and stir-fry for 3–5 minutes until mushrooms are tender. Add quinoa and stir to combine. Season with **soy sauce and pepper**.



5. FINISH AND SERVE

Divide sweet potatoes among plates. Use a fork to press down the middle of the sweet potato to form a boat. Stuff with stir-fried vegetables and quinoa. Spoon over Nam Jim sauce.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

