



### 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

 4 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** 13g **TOTAL FAT** 3g **CARBOHYDRATES** 81g

## FROM YOUR BOX

SWEET POTATOES	800g
MIXED QUINOA	1 packet (200g)
SHALLOT	1
CORIANDER	1 packet
GINGER	1 piece
LIME	1
GAI LAN	1 bunch
MUSHROOMS	1 packet (200g)

*\*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 shallot, 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](mailto:hello@dinnertwist.com.au)

