

X2



DINNER TWIST
LOCAL. HEALTHY. DELIVERED



Chilli Lime Sweet Potatoes with Coconut Dressing

Oven roasted sweet potato on a bed of crunchy slaw with avocado and cucumber, drizzled with a sweet chilli and lime coconut dressing, finished with crunchy peanuts.



35 minutes



Plant-Based



2 servings

FROM YOUR BOX

SWEET POTATOES	400g
COCONUT MILK	165ml
LIME	1
MINT	1 packet (60g)
LEBANESE CUCUMBER	1
AVOCADO	1
COLESLAW	250g
RED CHILLI	1
ROASTED PEANUTS	40g

FROM YOUR PANTRY

oil for cooking, soy sauce or tamari, sweet chilli sauce

NOTES

Add some crumbled tempeh or diced tofu to this meal for extra protein.

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1. ROAST THE SWEET POTATO

Set oven to 220°C. Cut **sweet potato** into large angular pieces. Toss on a lined oven tray with **oil, 1/2 tbsp soy sauce and pepper**. Roast for 25–30 minutes until cooked through.

TIP *You can use sesame or coconut oil to cook the sweet potatoes for extra flavour and fragrance.*

2. PREPARE THE DRESSING

Whisk **coconut milk** with **1/2 lime zest and juice, 1/2 tbsp sweet chilli sauce** and **1/2 tbsp soy sauce** to make a dressing. Set aside in fridge until serving.

TIP *You can add grated ginger or crushed garlic for a punch of flavour. Sweet chilli sauce can be substituted with mango chutney if you don't want the heat.*

3. PREPARE REMAINING COMPONENTS

Slice **mint leaves, cucumber** and **avocado**. Toss together with **coleslaw**.

Slice **chilli** and roughly chop **peanuts**. Wedge remaining **lime**.

TIP *Sliced spring onions or shallot, capsicum, cherry tomatoes or radishes can be added to the coleslaw.*

4. FINISH AND SERVE

Serve **sweet potatoes** on top of **coleslaw**. Drizzle with **coconut dressing**, garnish with **chilli** and **peanuts**. Serve with **lime wedges**.

This recipe has simplified instructions to help lower your meal cost.