

Sweet Potatoes with Miso Tahini Dressing

Ingredients

1 1/2 lb Sweet Potatoes (peeled and chopped into 1-inch cubes)
2 T Olive Oil
0 ds Salt
0 ds Ground Black Pepper
1/4 c Tahini
1 1/2 T Miso Paste
1 T Maple Syrup
1/4 t Garlic Powder
2 t Lemon Juice
2 T Hot Water
1 T Parsley (chopped)

Instructions

1. Start by preheating your oven to 400 degrees. Line a large baking sheet with parchment paper. Then, place the sweet potato cubes on your baking sheet. Toss them with olive oil, salt, and pepper. Spread them out in a single layer, leaving room between each piece.

2. Place the baking sheet in the oven for 25-30 minutes, until sweet potatoes are lightly browned and fork-tender.

3. Meanwhile, in a small bowl whisk tahini, miso paste, maple syrup, garlic powder, lemon juice and hot water. Set aside.

4. Remove sweet potatoes from the oven. Transfer to a serving plate or bowl. The tahini dressing can either be drizzled on top of the roasted sweet potatoes, or served alongside as a dip. Garnish

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with fresh pepper and parsley as desired.