



## JERNEJ KITCHEN

# SIMPLE BAKED SWEET POTATO

*Baked Sweet Potato is a simple side dish recipe that goes well with meat and meatless main dishes. It's quick, effortless, and hands-off.*

SERVES	4	PEOPLE
PREPARATION:	10	MINUTES
BAKE:	30	MINUTES
TOTAL TIME:	40	MINUTES

### SIMPLE BAKED SWEET POTATO

1 kg (2 pounds) sweet potato

1 tsp homemade spice mix: ground onion, parsley, pepper, salt, pepper, and turmeric

1 tbsp olive oil

### DRESSING

1 garlic clove

1 tbsp olive oil

2 tbsp maple syrup

1/2 tsp balsamic vinegar

### TO SERVE

fresh coriander or parsley

sea salt flakes

### TOOLS AND EQUIPEMENT

baking sheet

kitchen knife

bowl

### PREPARATION

Place a rack in the middle of the oven and preheat it to 220 °C / 430 °F or preheat the fan-assisted oven to 210 °C / 410 °F. Line a baking sheet with parchment paper.

### SEASON THE POTATO

Peel the sweet potato and cut it into larger chunks, approximately 3 cm x 3 cm (1 inch x 1 inch). Season with a teaspoon of a homemade mixture of sea salt, onion powder, dried parsley, pepper, and turmeric (or use [BAM Spices](#), [Mr.Potato mixture](#)). Drizzle with olive oil and toss to combine. Arrange the sweet potato in a single layer.

### BAKE

Place in the oven and bake for 30 - 35 minutes at 220 °C / 430 °F (fan-assisted oven 210 °C / 410 °F.) Stir the potatoes once while baking. Drizzle with homemade dressing (next step) during the last five minutes of baking.

### DRESSING

Make the dressing. Dice the garlic and add it to a bowl along with olive oil, maple syrup, and balsamic vinegar. Season with salt and stir to combine.

### SERVE

Transfer the baked sweet potatoes to a serving plate. Sprinkle with coriander or parsley and sea salt flakes. Serve as soon as possible.