Less than 30 minutes

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Creamy sweet potato dip

More than 1 hour

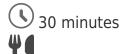
# Ingredients

- 2 large (about 900g) sweet potatoes, halved
- Glug olive oil
- Salt and milled pepper
- 1/4 cup (60ml) cream
- ½ tsp (3ml) ground cumin
- Generous pinch chilli flakes
- Juice (30ml) and grated peel of 1 lime
- 1/4 punnet (5g) fresh coriander, chopped
- ½ small red onion, finely chopped
- 1 packet (10s) PnP mini white tortilla wraps

#### Method

- 1. Preheat oven to 200°C.
- 2. Toss sweet potatoes in oil and season.
- 3. Roast until soft, about 40-50 minutes.
- 4. Scoop out flesh and place in a food processor.
- 5. Add cream, spices, lime juice and peel, coriander and pulse until creamy.
- 6. Mix through red onion and season.
- 7. Grill tortillas on a hot griddle pan until crisp, then slice into wedges.
- 8. Serve dip warm with tortilla crisps.

### Sweet tomato chilli sauce



Makes about ¾ cup

# Ingredients

- ¼ cup (60ml) tomato sauce
- 1/4 cup (60ml) chipotle chilli sauce
- 3 Tbsp (45ml) sweet chilli sauce
- 1 clove garlic, finely chopped

### Method

- 1. Mix all the ingredients together until well combined.
- 2. Serve as a side sauce or use as a marinade.

Slow-roasted rosemary olives

More than 1 hour

Makes 1 cup

### Ingredients

- 1 cup (250ml) calamata olives, drained
- 4 garlic cloves, lightly smashed
- 2 sprigs fresh rosemary
- 2 slivers (about 10cm each) orange peel
- ½ cup (125ml) olive oil
- Salt and milled pepper

### Method

- 1. Preheat oven to 150°C
- 2. Toss together olives, garlic, rosemary, orange peel and olive oil in an oven tray.
- 3. Season and bake at 150°C for 1 hour.
- 4. Cool and serve on a cheese platter or as a snack.
- 5. Store cooking liquid in fridge for 2 days.

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