

Less than 30 minutes

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Creamy sweet potato dip



More than 1 hour



Serves 4

Ingredients

- 2 large (about 900g) sweet potatoes, halved
- Glug olive oil
- Salt and milled pepper
- ¼ cup (60ml) cream
- ½ tsp (3ml) ground cumin
- Generous pinch chilli flakes
- Juice (30ml) and grated peel of 1 lime
- ¼ 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



30 minutes



Makes about $\frac{2}{3}$ cup

Ingredients

- $\frac{1}{4}$ cup (60ml) tomato sauce
- $\frac{1}{4}$ 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
- $\frac{1}{2}$ 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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