

Less than 30 minutes

Serves 6-8

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Ingredients:

- 4-6 sweet potatoes, cut horizontally into 2cm-thick slices
- Olive oil, for rubbing
- Salt and milled pepper

Dressing:

- Handful fresh coriander, chopped
- ¼ cup (60ml) olive oil
- 2 Tbsp (30ml) soy sauce
- 2 Tbsp (30ml) honey
- Juice (60-90ml) and grated peel of 2-3 limes
- 1-2 green chillies, deseeded and chopped

Method

1. Rub sweet potatoes in oil and season.
2. Grill over medium coals for 5-8 minutes a side until charred and tender but not falling apart.
3. Combine dressing ingredients.
4. Serve sweet potatoes drizzled with dressing.

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