Less than 30 minutes Serves 6-8 Share Share on facebook Share on twitter Share on pinterest Share on whatsapp Share on email Ingredients:

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

Dressing:

- Handful fresh coriander, chopped
- ¹/₄ 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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