



Spiced Sweet Potato Bites with Cilantro Chutney

NIBBLEDISH CONTRIBUTOR

Ingredients

4 medium sweet potatoes
1/2 tsp salt
3 quarts of water
3 tbsp butter
3 tbsp olive oil

Topping:

2 tbsp brown sugar
1/2 tsp cumin
1 tsp smoked paprika (or paprika of your choice)
1/4 tsp cayenne pepper
3/4 tsp garlic salt
black pepper

Cilantro Chutney:

1 cup fresh cilantro (or more to your taste)
6 scallions, coarsely chopped
1 1/2 to 2 tsp finely chopped small hot green chile, such as serrano or Thai, including some seeds
2 tsp sugar
1 1/2 tsp cumin
1 1/2 tsp salt
1/4 to 1/3 cup fresh lime juice or lemon juice
1/4 cup olive oil (or canola)

Instructions

Preheat the oven to 350. Peel the sweet potatoes and slice about an inch thick. Add ½ tsp salt to the water in a saucepan, bring to a boil. Add the potato slices and simmer for 10 to 12 minutes, or until slightly soft. Remove and place on a paper towel to cool for 10 minutes.

Mix the topping ingredients and melt the butter and olive together in a separate bowl from the topping mix. Line a sheet pan with parchment paper. Place a small batch of slices into the butter and oil mix to coat and then place into the topping mix to coat. Coat both sides and set on the sheet pan. Repeat in small batches.

Roast for 25 minutes and flip the slices over for another 10. Keep an eye on these as they will burn rather easily. I like to serve the bites with cilantro (coriander) chutney-see the recipe below or buy already-prepared at the grocery store.

Cilantro Chutney:

Purée all ingredients in a food processor until smooth. If you prefer a thinner sauce, add more lime or lemon juice.