



Mashed Sweet Potato Bake

NIBBLEDISH CONTRIBUTOR

Ingredients

- 4 to 5 medium to large sweet potatoes
- 1 tin of chopped tomatoes
- 1 300g pot of hummus
- Some grated cheese (if desired)
- Splash of olive oil
- A knob of marg/butter
- A sprinkle of garlic powder
- Some freshly ground black pepper

Instructions

- Preheat oven at 190C/Gas Mark 5
 - Peel the sweet potatoes; boil, drain, & mash, adding olive oil, marg, garlic powder & pepper.
 - Layer a little less than half of the mash in the bottom of a tin (I used a regular bread loaf tin, a small casserole dish would work just as well).
 - Add a layer of hummus
 - Add a layer of tomatoes
 - Top with the rest of the mash.
 - Finish off with handful of grated cheese
 - Bake for 20-25 mins
-