

Garden Chef Roasted Sweet Potatoes with Herb Salad

- 1 Tbsp Clarified butter (or high quality neutral flavored oil)
- 2 Cups Sweet potatoes, peeled and diced into ½ inch cubes
- 2 Tbsp Toasted sesame oil
- 1 Tbsp Ginger, peeled and thinly sliced
- 1 Tbsp Garlic, peeled and thinly sliced
- 1 Tbsp Lemongrass, thinly sliced
- 1 Tbsp Scallions, thinly sliced
- 1 Red jalapeno pepper, minced
(with or without seeds depending on desired spice level)
- 1 Lime for zest

Herb Salad:

- 1/3 Cup Basil leaves, gently chopped
- 1/3 Cup Mint leaves, gently chopped
- 1/3 Cup Cilantro leaves, gently chopped
- 2 Tbsp Toasted pumpkin seeds
- ½ Lime, juiced

Heat a large cast iron skillet on medium high heat. Add the clarified butter. Once the pan is hot, add the sweet potatoes. Stir every 3 or 4 minutes, allowing the sweet potatoes to brown all over. Season with salt and pepper.

Place the sesame oil, ginger, garlic, lemongrass and scallions in a food processor. Blend into a paste. Add the chopped jalapeno to the sweet potatoes and continue to cook until tender. It will take about 15-18 minutes. Zest the lime over the pan. Check for seasoning.

Toss all ingredients for the herb salad in a small bowl. Once the sweet potatoes are cooked, top with the herb salad and serve.



ATLANTA BOTANICAL GARDEN

Recipe by Edible Garden Chef Julia Le Roy