

Raciones para 2

125 g
Cooked quinoa
200 g
Baked sweet potato
30 g
Grated cheese
0
Some lettuce leaves

- 1 Place in a large bowl sweet potato purée and add boiled quinoa and grated cheese. Smash and mix with a fork until all the ingredients are well combined.
- 2 Shape some small balls with your hands. Wet your hands with water to make it easier.
- 3 Heat a skillet with some olive oil and fry the bites for a minute on both sides.
- 4 Serve with some yoghurt sauce and lettuce or other veggie leaves.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/bolitas-de-quinoa-y-boniato-con-queso-y-salsa-de-yogur/>

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