Grilled sweet potato



Consejo del chef

Serve with some dressing on top.

Raciones para 2

- ❏ **3** Sweet potatoes
- ❏ Extra virgi olive oil
- ❏ Salt
- ❏ For the dressing:
- ❏ **4 gr** Coriander
- ❏ **1/2** Lemon zest
- ❏ **1/2** Lemon juice
- ❏ **150 gr** Extra virgin olive oil
- ❏ Salt

1. Slice the sweet potato lengthwise. Brush it with olive oil and sprinkle some salt over it.
2. Heat the BBQ previously and, when ready, place the sweet potatoes on the lower racks and close.
3. Cook for 3 minutes or until done on one side. Flip the slices, close again, and cook for another 3 minutes, or until done.

Chef's Notes

https://cookinglovers.teka.com/en/receta/boniato-a-la-barbacoa/