



## 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

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<https://cookinglovers.teka.com/es/receta/boniato-a-la-barbacoa/>

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