

Basil Coated Sweet Potato Skewers in Rich Yogurt Dip

Recipe By Leah Barzel



Cooking and Prep:  25
m

Serves:  4

Contains: 

Preference: Dairy

Difficulty: Easy

Occasion: Nine Days,
Passover, Chanukah

Diet: Vegetarian, Pescetarian,
Gluten Free, Low Carb

Source: Family Table by
Mishpacha Magazine

For an attractive and light side dish, try these slices sweet potatoes seasoned with garlic, basil, and olive oil. Serve together with a rich yogurt dip; they're delicious hot or cold!

Ingredients (9)

Main ingredients

- 5 medium sweet potatoes, sliced into 1-inch rounds
- 1 teaspoon dried basil
- 5 cloves garlic, minced or 5 cubes **Gefen Frozen Garlic**

6 tablespoons **Gefen Olive Oil**

1/2 teaspoon salt

Yogurt Dip

1 container plain yogurt (goat's yogurt is best)

3 tablespoons sour cream

1/2 cup scallions or chives, finely chopped

salt, to taste

Start Cooking

Prepare the Potatoes

1. Preheat oven to 475 degrees Fahrenheit.
2. Arrange the sweet potato rounds in a single row in a baking pan. Combine basil, garlic, olive oil, and salt, and coat sweet potatoe slices well.
3. Bake for 15 minutes, or until sweet potatoes are soft. Remove from oven.
4. Cool completely and skewer.

Prepare the Dip

1. Place all dip ingredients in a bowl, and stir until smooth. Serve sweet potato skewers beside dip.

Note:

Dip may be refrigerated for up to 4 days.

Credits

Photography: Daniel Lailah

Stylist: Amit Farber