

A close-up photograph of several small appetizers arranged on a wooden cutting board. Each appetizer consists of a slice of toasted bread topped with a mixture of diced, roasted sweet potatoes and red and orange bell peppers. The vegetables are garnished with fresh green herbs and a slice of jalapeño pepper. The background is a light-colored, textured surface, possibly a countertop or table. The overall lighting is bright and natural, highlighting the vibrant colors of the ingredients.

GRILLED SWEET POTATO
WITH ROASTED PEPPERS

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Prep time: 10 Minutes
Cook time: 15 Minutes
Servings: 6 People

INGREDIENTS:

- 1 large Organic Bell Pepper
- 1 large sweet potato
- 1 **tbsp.** cilantro, finely chopped
- 1 lime
- Salt & Pepper to taste

CHEF'S TIP:

Switch up the seasonings and use basil to get a different flavor.

DIRECTIONS:

Peel the sweet potato and slice into $\frac{1}{4}$ inch medallions. Add potato medallions into a pot of boiling, salted water for 2 minutes.

Strain medallions and arrange on the grill, equally cooking both sides. Once all your medallions are grilled to your liking arrange on a serving platter.

Place the Bell Peppers on the grill and grill them to your liking. Dice the Bell Peppers after grilling.

Top the medallions with the diced Bell Pepper and sprinkle with cilantro and lime juice.