

Sweet Potato Stacks

This recipe is great as an entrée or a side dish with BBQ Steak

Ingredients

2 medium Bayou Belle Sweet Potato

Cooking Spray oil

Small Red Onion

4 medium tomatoes

Basil

Crumble Feta Cheese

Red Balsamic Vinegar

Method:

Step 1

Slice Bayou Belle Sweet Potato 4mm thick long ways with skin on. Spray with cooking oil and place on grill until tender. Do not over cook as they will fall apart.

Step 2

While Sweet potato are cooking on grill. Finely chop a small red onion and basil, chop tomato into bite size squares, place all in a bowl with crumble feta cheese. Add salt and pepper to taste and mix gently.

Step 3

Place your prepared tomato mixture on top of your grill sliced sweet potato. Garnish with basil and drizzle a little red balsamic vinegar.

