



Quinoa & Sweet Potato

Visual Recipe by DAREBEE © darebee.com

1 cup ~ 7oz ~ 200g quinoa
2 sweet potatoes
2 tbsps tahini (optional)
1 tsp vinegar (optional)

LEVEL UP! Add spring onions and sesame seeds.

2 PORTIONS

INSTRUCTIONS

1. Preheat the oven to 400°F (200°C) bottom heat. Place peeled and sliced sweet potatoes on top of a baking tray lined with baking paper in a single layer. Season for taste.

2. Bake in the oven for 20 minutes or until the potatoes are cooked through.

3. Transfer the quinoa to a cooking pot. Cover with double the amount of water and stir once. Bring water to a boil then lower heat to low. Cover with a lid. Cook the quinoa until it is tender and it has completely absorbed the water ~ 15 minutes.

4. Transfer cooked quinoa to a plate.

5. Add cooked sweet potatoes.

6. Thin tahini with water 1:3 ratio, add vinegar and mix until smooth. Drizzle over the potatoes. Garnish with spring onions and sprinkle with sesame seeds.

