

Sweet Potato Wedges



Ingredients

2 sweet potatoes,
approximately 300g
each

¼ cup olive oil

2 tbsps dukkah

Tzatziki dip or sour
cream, optional

Method

Wash the sweet potato and cut it into wedges lengthwise.

Combine sweet potato, olive oil and dukkah in a bowl.

Place onto a universal pan lined with baking paper.

Place the tray in your oven on shelf position 4.

Select Microwave Combination, Circulated Air Grilling 220°C and 360W microwave and cook for 15 minutes or until cooked.

Serve with tzatziki dip or sour cream if desired.