

Sweet potato slices with BBQ salmon

Ingredients for 4 persons:

4 large American sweet potatoes
4 tbsp of Olive oil
Salt
Pepper
½ bunch of Parsley
½ bunch of Basil
5 stems of Thyme
5 cloves of Garlic
500 g Salmon



Directions:

1. Wash the sweet potatoes and slice them in very thin slices. Place them on a round baking tray in a round circular motion. Drizzle the sweet potatoes with olive oil, salt and pepper. Place in the oven (electric stove: 150 -175 °C/ circulating air: 125 -150 °C) and bake for 35 minutes.
2. While the sweet potatoes are in the oven, finely chop the fresh herbs and add into a mixing bowl along with the crushed garlic and olive oil.
3. Wash and season the salmon with salt and pepper. Place the salmon pieces on a BBQ griddle and base the salmon with the garlic and herb dressing. Grill the salmon for 5-6 minutes on each side.
4. Remove the sweet potatoes from the oven and serve with the cooked salmon. It goes well with a fresh mixed salad.

Preparation time: approx. 50 minutes

American Sweet Potato Marketing Institute

Contact: mk² gmbh, Oxfordstraße 24,
D-53111 Bonn, tel: +49 228/943 787 – 0,
email: info@mk-2.com

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Nutrition facts per serving:

Energy: 630 kcal/ 2640 kJ

Carbohydrates: 65 g

Protein: 29 g

Fat: 26 g

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