



SEVILLE ORANGE SWEET POTATO WEDGES



SERVES: 1-2 | PREP TIME: 10M | COOK TIME: 15M

DAIRY FREE GLUTEN FREE VEGAN VEGETARIAN

INGREDIENTS:

3-4 Tbsp Crofter's Organic Just Fruit Seville Orange Fruit Spread

4 Sweet Potatoes (Sliced into Wedges)

2 Tbsp Mixed Dried Chili Flakes

2 Tbsp Fresh Grated Ginger

1 Tbsp Orange Juice

1 Tbsp Sesame Oil

2-3 Green Onions (Chopped)

1 Tbsp Olive Oil

Salt & Pepper (to Taste)

DIRECTIONS:

1. To start, quickly clean the sweet potatoes and slice them into wedges. Place them over simmering water in a basket/steamer to allow the sweet potatoes to soften up. About 5-10 minutes over the steam should be enough to make the sweet potatoes soften up. If it's taking longer, try slicing your wedges a little bit thinner.
2. Start the grill and heat it up to approximately 350°F - 400°F and brush lightly with olive oil so the potatoes won't stick to the grill. Cook the wedges for about 2-3 minutes on each side until lightly charred. Remove and let cool.
3. Whisk together the Crofter's Organic Just Fruit Seville Orange Fruit Spread, chili flakes, fresh grated ginger, orange juice and sesame oil until combined. Toss the wedges in the orange sauce and place back on the grill for an additional 2-3 minutes on each side until fully cooked and crispy. Remove from grill and let cool on a wire rack for 10 minutes.
4. Transfer the wedges to a tray/plate and sprinkle with a garnish of chopped green onion and salt & pepper to taste. Keep the remainder of the sauce you created to coat your wedges and use it as a delicious dip. Enjoy!