

Sweet and Spicy Grilled Sweet Potatoes

Ingredients:

4	Sweet potatoes, medium size
2 Tbsp.	Canola oil
To taste	Salt and pepper
½ cup	Maple syrup
2 tsp.	Harissa powder or smoked paprika
1	Lime, zest only
2 oz.	Feta or cotija cheese, crumbled



Method of Preparation:

1. Preheat grill to medium high. If using a steam oven, preheat steam oven to 212°F. Cut potatoes into wedges lengthwise then lay out on a sheet pan and steam for 6-7 minutes. Sweet potatoes can also be blanched in boiling water for 2 minutes. Remove from water, rinse under cold water then drain.
2. Brush potato wedges with oil and sprinkle with salt and pepper. Grill lightly on each side for 3-4 minutes then move wedges to a cooler area of the grill and brush with the maple syrup. Continue to cook wedges for an additional 5-7 minutes or until potatoes are tender but still firm enough to hold their shape.
3. Remove potatoes from grill and sprinkle with the harissa (or paprika) then arrange on a plate and garnish with lime zest and crumbled cheese. Serve while still warm.