



# Roasted Miso Potatoes

## Serves 4

21 oz. (600g) sweet potato  
1 tbsp. olive oil  
handful coriander, chopped  
2 tbsp. almonds, chopped

### **For the sauce:**

2 tbsp. white miso paste  
1 tbsp. rice vinegar  
1 tbsp. maple syrup  
2 tsp. sriracha  
1 tbsp. soy yogurt

## What you need to do

1. Preheat oven to 425°F (220°C).
2. Wash the potatoes and cut them into wedges. Place them on a baking tray and drizzle with olive oil. Season with salt & pepper. Cook for 30 minutes or until soft and charred.
3. In the meantime, combine all the sauce ingredients in a small bowl.
4. Once potatoes are cooked, arrange them on a serving dish, drizzle with the sauce and top with chopped almonds and coriander.



GF DF MP V N

Prep	Cook	Kcal	Fats(g)	Carbs(g)	Protein(g)
10 mins	30 mins	220	6	38	4

\*Nutrition per serving