



COOKING PASSION SINCE 1877

## Oven Sweet Potatoes with Leftover Veggies



Serves: 4

### INGREDIENTS

3 large sweet potatoes  
150 g frozen peas  
1 leek  
150 g green broadbeans  
500 ml **yogurt**  
3 teaspoons turmeric  
2 tablespoons olive oil  
Sea salt  
Pepper

ALLERGENES HIGHLIGHTED IN  
BOLD

### PREPARATION

Rub sweet potatoes with olive oil and salt and place on a baking sheet. Bake in a 200°C oven on shelf level 2 for 25 minutes. Place the peas, chopped leek and beans on a perforated cooking tray and when the cooking time for the sweet potatoes is done, place them in the oven with the sweet potatoes on shelf level 4 and bake for another 10 minutes with high-intensity added steam. Meanwhile, stir the turmeric into the yogurt.

Slit the sweet potatoes down the centre, squeeze open and slightly fluff the soft pulp inside with a fork. Distribute turmeric yogurt and green vegetables onto the sweet potatoes and season with salt and pepper. Instead of green vegetables, you can also use other vegetables from your fridge, according to taste. Let your creativity run wild!