

Paprika sweet potato wedges with feta mint yoghurt

Takes 40 minutes, serves 2 and uses a baking sheet.

INGREDIENTS

2 sweet potatoes about 250g each
1/2 teaspoon smoked paprika
1 clove garlic
1/2 lemon, juice only
1/4 teaspoon chilli flakes
1 tablespoon olive oil

150g cucumber (about 1 mini cucumber), diced
1 green chilli, sliced
100g feta, crumbled or diced
7g mint leaves, chopped
200g plain yoghurt

DIRECTIONS

Pre heat the oven to gas mark 7, 425°F, 218°C, 198°C fan.

Quarter the sweet potatoes lengthways, so you have four large wedges per potato. Mix the smoked paprika, garlic, lemon juice, chilli flakes and olive oil together and then brush the mixture all over the potatoes. Place on a baking sheet and put in the oven for 35 minutes.

Meanwhile, mix the cucumber, chilli, feta, mint and yoghurt together in a bowl. When the potatoes are done, remove them from the oven, place on plates and then spoon the yoghurt mix over the top.

