

Simple sweet potatoes with houmous and za'atar

Takes 50 minutes, serves 2 and uses a baking tray

INGREDIENTS

2 sweet potatoes about 250g each

1 teaspoon olive oil

200g houmous

2 tablespoons za'atar

DIRECTIONS

Pre heat the oven to gas mark 8, 425°F, 218°C, 198°C fan.

top and tail your sweet potatoes, rub the skins with the olive oil. Place on a baking tray in the oven for 45 minutes.

Remove from the oven, split in half and spread out across the plate slightly, spoon the humous on top and scatter generously with za'atar.

Serve.

