

# Paprika sweet potato skewers with tahini lemon sauce

Takes 1 hour, serves 4 and uses kebab skewers and a bbq

## INGREDIENTS

Approx 500g sweet potatoes  
3 red onions  
1 tablespoon paprika  
3 tablespoon groundnut oil  
Salt and pepper  
8 kebab skewers

3 tablespoons tahini  
Juice half a lemon  
1 clove garlic, crushed  
50ml water  
1/2 teaspoon cinnamon  
Pinch of salt  
Small bunch of Coriander, chopped

## DIRECTIONS

If you are using wooden kebab skewers, soak them in some water for 30 minutes before using.

Peel the sweet potatoes and cut them in half lengthways, then slice into semi circular pieces about 1cm thick. If your sweet potatoes are big, chunky things, then you might need to quarter the vegetable lengthways first. If you have very small potatoes, then you may not even need to slice lengthways at all. Aim for pieces that are similar size as your onion pieces.

Peel your onions and slice into eight wedges. Put these in a bowl with the sweet potato pieces and sprinkle over the paprika, and a decent grind of salt and pepper then add the oil and mix until all well coated.

Build your kebabs, skewering a piece of potato, then onion, potato, onion, potato, onion, potato. Once all done, leave aside ready for the BBQ.

When your BBQ is ready to cook, place the skewers over the heat and cook for 10-15 minutes each side, so that they take on some colour and become charred. After this, they will still need some more cooking, so either move them to a less direct area of heat on your grill for 20 minutes, or place in the oven for 20 minutes at gas mark 5, 375°F, 191°C, 180°C fan. You can check they're ready by sticking a sharp pointed knife into one of the larger pieces of potato, it should pass in easily when cooked all the way through.

For the sauce, mix together the tahini, lemon juice, garlic, water, cinnamon and salt.

Once ready, place on a platter and drizzle over the sauce and scatter from a height with the chopped coriander.

