



SWEET POTATO SALAD WITH GREEN OLIVES AND PARSLEY

INGREDIENTS

- 1 kilo sweet potato, washed
- 3 tablespoons of olive oil
- 1 big onion
- 1 tablespoon of ras el hanout
- 7 green olives, seedless
- 2 tablespoons of flat parsley

DIRECTIONS

Slice the onion in big pieces.

Slice the sweet potato with skin in cubes of 2 cm.

Heat the olive oil in a frying pan and sauté the onion soft.

Fry the sweet potato cubes and ras el hanout all stirring for 2 - 3 minutes.

Pour 200 ml of water at it and braise the sweet potato without a lid in 12 -16 minutes cooked, let the liquid evaporate.

Slice the parsley fine. Halve the olives.

Put the sweet potato mixture in a dish and garnish with olives and parsley.

SIDE DISH

4 PERSONS

TIME: 30 MINUTES

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