



Hasselback sweet potatoes with cottage cheese & 'nduja

There's an undeniably aesthetic appeal to cooking a sweet potato this way. But the thin, crispy-edged slices are texturally satisfying too – particularly when seasoned with salt and lime juice, laced with 'nduja and topped with cottage cheese. An excellent lunch or evening meal for two.

Serves 2

Prepare 15 minutes

Cook 1 hour

- 2 medium **Evangeline Sweet Potatoes** (about 250g each)
- 2 tbsp extra virgin olive oil
- 40g **Cooks' Ingredients 'Nduja**
- 200g cottage cheese
- 1 unwaxed lime, cut into 6 wedges
- 2-3 tbsp finely chopped chives

1 Preheat the oven to 210°C, gas mark 7. Cut multiple slices into the top of each sweet potato, 2-3mm apart, each about $\frac{3}{4}$ of the way through the potato (sit the potatoes on a spoon to help). Put on a small baking tray, rub about 1 tsp oil over each potato and bake for 45 minutes. Use a fork to encourage the slices to splay out, then return to the oven for a further 15 minutes until crisp on top and soft within.

2 Meanwhile, gently warm the 'nduja and $\frac{1}{2}$ tbsp oil in a small pan set over a very low heat, prodding with a spatula after a few minutes to encourage the 'nduja to soften and break up. Once soft, remove from the heat and stir in the remaining olive oil (about 1 tbsp). In a small bowl, stir together the cottage cheese and the juice of 2 lime wedges.

3 Sprinkle a few sea salt flakes and squeeze a wedge of lime into the gaps between the slices of each potato, then smear $\frac{1}{2}$ of the 'nduja over the potatoes. Divide between 2 plates, then top each potato with cottage cheese, spooning the remaining 'nduja and its oils over the curds. Sprinkle over the chives, and serve the sweet potatoes with a wedge of lime on each plate for squeezing.

Per serving 2423kJ/580kcal/32g fat/9.4g saturated fat/54g carbs/17g sugars/6.7g fibre/15g protein/2.7g salt/gluten free