

Baked Sweet Potatoes, Pine Nuts, Tahini & Pesto



Serves 2 **Prep 10 mins**

Cooking 50 mins

Easy

Ingredients

2 large sweet potatoes
olive oil
1 tbsp tahini
3 tbsp natural yoghurt
1/2 lemon, juiced
2 tbsp fresh pesto
1 tbsp pine nuts, toasted

1. Heat the oven to 190C/ Fan 170C/ Gas 5. Rub the sweet potatoes with 1 tbsp oil and bake for 40-50 mins until tender.
2. Mix the tahini, yoghurt and lemon then stir in enough water to make it saucy. Season.
3. When the potatoes are done, split open and divide the tahini mix between them. Drizzle over the pesto then scatter with pine nuts.