

# Cheesy Sweet Potato & Cauliflower



**Serves 4    Prep 10 mins**

**Cooking 20 mins**

**Easy**

## **Ingredients**

2 large orange-fleshed sweet potatoes

25g butter

25g plain flour

300ml milk

140g cheddar cheese, grated

1 small cauliflower, broken into large florets

3 tbsp snipped fresh chives

1. Cook the sweet potatoes whole with their skins on High in the microwave for 10 - 15 mins, until tender. Meanwhile, to make the sauce: put the butter, flour and milk into a small pan and whisk over a gentle heat until thickened, about 5 mins. Season and stir in 50g of the grated cheese
2. Cook the cauliflower. Put the cauliflower in a microwaveable bowl with a good splash of water. Cover with cling film and microwave for 5 mins on high. Drain
3. Layering up and grilling. Preheat the grill. Peel the skin off the potatoes and cut them into wedges. Lay the potatoes in the bottom of an ovenproof dish. Spoon the cauliflower over the potatoes. Stir the chives into the cheese sauce, then pour over the vegetables. Sprinkle with the rest of the cheese and grill for 3 - 4 mins, until golden and bubbling.
4. **Note:** crumbled cooked bacon can be added for non-vegetarians