

# SALT-ROASTED SWEET POTATOES WITH WHIPPED GOAT CHEESE, ROASTED RED GRAPES & HERB SALAD

*Yield: 4 portions*

<b>Ingredients</b>	<b>Amounts</b>
<i>Roasted Grapes:</i>	
Red grapes from California	3 cups
Olive oil	¼ cup
Thyme or oregano, fresh	3 Tbsp.
Salt	as needed
Pepper	as needed
Walnuts, toasted, broken into pieces	2 oz.
<i>Sweet Potatoes:</i>	
Sweet potato (garnet yam), medium (8-10 oz ea.)	4 ea.
Salt	2 Tbsp.
<i>Whipped Goat Cheese:</i>	
Goat cheese	8 oz.
Olive oil	3 Tbsp.
Salt	as needed
Pepper	as needed
Chives	3 Tbsp.
<i>Herb Salad:</i>	
Mix of herbs, (Parsley, dill, cilantro, chives, mint)	2 oz.
Maldon salt	as needed
Extra virgin olive oil	as needed

## **Method**

1. Preheat the oven to 425 degrees F.
2. Line a sheet pan with foil.
3. *For the Roasted Grapes:* In a medium bowl, toss the whole red grapes with olive oil, fresh thyme or oregano, salt and pepper. Pour onto the prepared sheet pan and place in the oven for 15-20 minutes until the grapes are collapsing, slightly charred and some have popped open.
4. Scrape the grapes and accumulated juices into a small bowl and stir in the toasted walnuts. Set aside.
5. Turn the oven down to 350 degrees F.
6. *For the Sweet Potatoes:* Wash the unpeeled sweet potatoes, and while they are still damp-rub the skins with the salt for an even coat on the surface. Place in the oven and roast until they are completely tender throughout, about 40 minutes.

7. *For the Whipped Goat:* While the sweet potatoes are roasting, whip the goat cheese with the olive oil, salt, and pepper. Stir in the chives and set aside.
8. *For the Herb salad:* Combine the herb leaves in a small bowl and refrigerate until ready to use.
9. *To assemble:* When the sweet potatoes are fully cooked, split each down the middle and squeeze and push the ends together, slightly to open them.
10. Toss the herb leaves with olive oil and maldon salt.
11. Stuff each sweet potato with  $\frac{1}{4}$  of the whipped goat cheese, a big pinch of the herb salad, and a scoop of roasted grapes. Drizzle with the leftover grapes juice and some extra virgin olive oil. Serve immediately.

**Note:** The grapes are delicious served hot or cool. Keep in an airtight container in the fridge. Save any accumulated juices to drizzle on top of the sweet potato.