



BBQ'D SWEET POTATO SALAD WITH CORIANDER & LIME MAYO

- 2** Large sweet potatoes, peeled and sliced into 1cm rounds
- 1** Cup whole egg mayo
- 1** Bunch fresh coriander chopped roughly, including stems
- Zest of 1 lime
- Juice of 2 limes
- 1** Tsp red curry paste
- 1** Cup roasted cashew nuts
- ½ red onion
- Peanut oil
- Sea salt and fresh ground black pepper
- ½ Cup fried noodle (optional)

Preheat BBQ grill. Toss the sliced sweet potato in enough peanut oil to coat and grill the slices until tender enough for a knife point to go through. Remove from the heat and allow to cool.

In a small bowl, mix together the mayo, lime juice, red curry paste and half of the chopped coriander. Season with salt and pepper to taste.

Gently toss together the sweet potato, cashews, remaining coriander and fried noodle on your serving bowl or plate and drizzle with lime mayo dressing. Sprinkle with remaining coriander, red onion and lime zest to finish.