



Sweet Potatoes

Looking for the perfect recipe for entertaining? This delicious, baked sweet potato recipe from Chef Mike Ward is a flavourful addition to any summer meal.

The appetizing meal makes it easy to see why so many top chefs prefer cooking with natural gas. Stoves and grills that use natural gas allow you to cook with more even, direct and precise heat. Try it out and see the difference.

Prep Time: **5 minutes** | Cook Time: **35 – 45 minutes**

Ingredients

- 4 medium sweet potatoes
- 1 cup Greek yogurt
- ½ cup thinly sliced green onions
- Fresh chili to taste
- Fresh cilantro
- Sriracha to taste

Directions

Cooking on a Natural Gas Barbecue

1. Slice the ends off each sweet potato and scrub them under water, leaving some skin on.
2. Wrap them in foil and place them on the top rack of your barbecue.
3. On medium to high heat, let them sit for 35-45 minutes.
4. Remove potatoes from the barbecue, open up the foil and slice them length wise.
5. Combine Greek yogurt with Sriracha and add a dollop to the inside of each sweet potato.
6. Garnish with green onions, chili and cilantro.

Cooking in an Oven

1. Slice the ends off each sweet potato and scrub them under water, leaving some skin on
2. Prick each potato with a fork 2-3 times and wrap each of them in foil
3. Adjust your oven rack so it's in the middle – place the sweet potatoes directly on the rack
4. Turn your oven on to 425F (do not pre-heat) and bake for 45 minutes
5. Remove potatoes from the oven, open up the foil and slice them length wise
6. Combine Greek yogurt with sriracha and add a dollop to the inside of each sweet potato
7. Garnish with green onions, chili and cilantro

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