

RECIPE OF THE WEEK: PALEO EDITION

Sweet Potatoes with Coconut, Pomegranate & Lime

Ingredients:

3 medium sweet potatoes
½ cup unsweetened coconut milk
¼ cup unsweetened coconut flakes, toasted
1 pomegranate, seeded
2 Tbsp cilantro, chopped
1 lime, cut into wedges
Sea salt (optional)

Instructions:

1. Preheat oven to 400° F.
2. Cut off ends of sweet potatoes. Using a heavy fork, prick 20 times around the surface of each potato.
3. Arrange on a rimmed baking sheet and roast until tender (about 45 minutes).
4. Let cool slightly, then mash sweet potatoes with a fork.
5. Stir in coconut milk, coconut flakes and pomegranate seeds. Season with sea salt if desired.
6. Garnish with cilantro and serve with lime wedges.

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