



SWEET POTATO STIR FRY with GARAM MASALA INFUSED OLIVE OIL

INGREDIENTS

1 Kg Sweet Potato
2-3 Tbsp SATHYA Garam Masala Infused Olive Oil
1-2 Tbsp SATHYA Chilli & Garlic Infused Olive Oil
Handful Dried Shallots
2-3 TBbsp NUJA'S DUKKAH
Salt to taste



METHOD

Peel and slice the sweet potato into slices approximately 1 cm thick.

Warm the Garam Masala and Chilli & Garlic oil in a pan and stir fry until tender and slightly browned.

Sprinkle with a handful of dry shallots and Dukkah.

Add salt to taste

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