
Sweet Potato Slices with Gochujang Glaze

Description

These Roasted Sweet Potato Slices with Gochujang Glaze is for all our friends and family that like the sweet and spicy flavors; a local-style twist to add to the holiday season dinner potlucks.

Total time: 40 min Yield: 4 portions

Ingredients

2 large orange yams or sweet potato (washed, peeled)
1-2 Tbsp Gochujang sauce
½ tsp light miso (or ¼ tsp. salt)
1 Tbsp sesame oil + 1 tsp. for basting
1 Tbsp rice vinegar
1 tsp honey
water (as needed to make thin sauce)
1 Tbsp light sesame seeds
2 Tbsp thinly sliced green onion

Prep Time: 10 min Cooking Time: 30 min Total Time: 40 min

Instructions

Preheat the oven to 350°F. Slice the sweet potato in ½ inch slices then cross-hatch keeping sure to not cut all the way through; use two chopsticks on either side as a buffer. Place on a parchment lined baking sheet and baste with about 1 tsp. sesame oil and a bit of salt. Bake for 30 minutes or until soft when poked with a toothpick.

While baking, make the glaze by mixing the Gochujang sauce, light miso, 1 tbsp. sesame oil, rice vinegar and honey together in a small bowl. Whisk to combine and thin with water if needed to create a glaze consistency. When done, remove potato slices from oven and using a basting brush, cover with the glaze and top with sesame seeds. Return to the oven for five more minutes. To serve, transfer to a serving platter, top with sliced green onion and have extra sauce on the side.

Recipe brought to you by:

Chef Alyssa Moreau