



Roasted Miso Sweet Potatoes with Graza EVOO

You haven't truly experienced the magic of sweet potatoes until you've tasted these wildly sweet and delicious purple Okinawan sweet potatoes! We've decked them out with a sweet miso butter sauce, chile aioli, and LOTS of Graza's "Drizzle" Extra Virgin Olive Oil – get ready to taste the rainbow!

Made in partnership with Graza, creator of premium, squeezable olive oil sourced exclusively from 100% Picual olives harvested in Jaen, Spain.

35 MINUTES	2 SERVINGS
15 INGREDIENTS	 SPICE LEVEL

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INGREDIENTS

- 1 Okinawan purple sweet potato
- Arare rice pearls, for topping
- Lemon juice, to taste
- Salt, to taste

For the chile aioli:

- 1/2 tsp garlic, micro planed
- 1 whole egg
- 1 tsp soy sauce
- 3 oz LKK Chili Oil
- 5 oz Graza Drizzle
- 2 tbsp crême fraiche

For the miso-butter sauce:

- 4 3/4 tbsp unsalted butter, cubed
- 1 tbsp water
- 1 3/4 tbsp miso
- White pepper, to taste
- Salt, to taste
- 1 garlic clove, crushed

DIRECTIONS

1. Preheat oven to 400F. Place your sweet potato on a bed of salt and roast in the heated oven for approx. 35 minutes.
2. Make the chile aioli: Blend aioli ingredients together in a blender on medium high while slowly streaming in the chili oil and Graza Drizzle until the mixture is emulsified.
3. Make the miso butter sauce: Gently warm the water in a small sauce pot. Slowly add in the butter while whisking, making sure to keep the butter emulsified.
4. Once all the butter is in the pot, add your garlic and miso, whisking to incorporate. Add in more water if the sauce gets too thick. Add white pepper and salt to taste.
5. Cut the roasted sweet potato in half and peel the skin. Spread a small spoonful of the aioli onto a plate. Place the potato on top and season with lemon juice. Dress with the miso-butter sauce. Finish with a liberal amount of Graza Drizzle and arare. Enjoy!



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