

Spicy Roasted Yams

Source: Chef Scotty

Yield: 4 servings

2 large yams, cut into wedges
1 T honey
1 T crushed red peppers or cayenne powder
Salt & Pepper to taste
4 oz silken tofu
2 T lime juice
1 T lime zest
¼ c scallions, sliced thinly

1. Toss yam wedges with honey, crushed peppers and salt and pepper. Place on a parchment-lined baking sheet and bake at 425°F for 30-35 minutes until golden brown.
2. Blend tofu and lime juice in a high-speed blender until smooth. Stir in lime zest.
3. Arrange yams on a serving platter and pour dressing over. Top with the scallions.

WSU Clark County Master Food Preservers

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Food Preservation or Food Safety Questions?

Contact us via our Food Preservation & Safety Helpline

564-397-5366 - Monday thru Friday

Companion recipe to The Columbian Market Fresh Article published on October 16, 2020.

For previous article recipes visit <http://ext100.wsu.edu/clark/?p=8163>