



Sweet potato Bruschetta

Serving: 1

Veg

Ingredients

- Sweet potato - 1
- Salt to taste
- Black papper - to taste
- Extra virgin olive oil - 1 tbsp
- Tomato - 2 tbsp chopped
- Onion - 2 tbsp chopped
- Rajma - 2 tbsp boiled
- chopped cilantro / coriander
- Red chilli flakes - 1/4 tsp
- lemon juice
- salsa sauce - 1/4 tsp
- red bell pepper- 1 tbsp chopped
- yellow bell pepper
- green bell pepper

Preparation Method

- First sweet potato washed properly and cut in to 2 half length wise.
- now sprinkle with salt as per taste , black pepper , extra virgin olive oil, on sweet potato , rub this properly over the sweet poatato
- Arrange on a baking tray lined with baking paper.
- Roast in a preheated oven for 25-30 minutes at 200 degree Celsius
- Take a bowl ad chopped tomato , onion , red , yellow , green bell pepper , rajma , chopped cilantro / coriander
- add salt to taste , pinch of black pepper , red chilli flakes , extra virgin oil
- add juice of lemon few drops , mix it properly , topping are ready.
- Now roasted sweetpotato r ready out from the oven
- apply salsa sauce on the sweet potato , add the prepared toppings on the sweet potato.
- serve it.