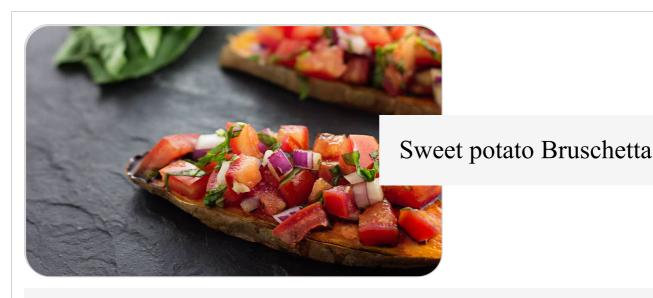


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Serving: 1 Veg

## 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.