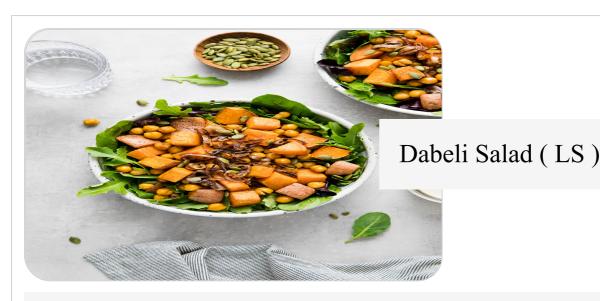


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Serving: 1 Veg

Ingredients

- For dressing: 2 Garlic cloves + 2 dates + 1 pc tamarind + 1 tbsp water
- thick Sweet potato round slices: 7-8
- dabeli masala
- salt and pepper to taste
- Pomegranate kernels: 1/4 cup
- 2 tbsp roasted peanuts
- 2 Tbsp diced onion
- grated fresh coconut 1 tbsp
- Baby palak 7-8 leaves

Preparation Method

- Marinate sweet potato slices with dabeli masala + salt and pepper for 30 minutes
- Than roast it in over or grill pan.
- For dressing: Blend all the ingredients, keep aside
- In a bowl, mix pomegranate, onion, coconut, peanuts, Keep aside
- On a seriving plate: place few spinach leaves, tranfer the prepared mixture on it, than add rosted sweet potato slices, pour the dressing.
- Enjoy