

Gjelina's Roasted Yams

By Sam Sifton | Time: **1 hour** | Yield: **Serves 3-6**

INGREDIENTS

3 large yams

2 tablespoons honey

**1 tablespoon Espelette pepper, or
crushed red-pepper flakes**

3 tablespoons extra-virgin olive oil

**Kosher salt and freshly ground
black pepper**

½ cup Greek-style yogurt

**4 tablespoons fresh lime juice,
approximately 2 limes**

**2 scallions, both green and white
parts, trimmed and thinly sliced, for
garnish**

PREPARATION

Step 1

Heat oven to 425. Cut the yams lengthwise into 4 wedges per yam. Put them in a large bowl, and toss them with the honey, ½ tablespoon of the Espelette pepper or crushed red-pepper flakes and 2 tablespoons of the olive oil. Let it sit for 10 minutes or so, tossing once or twice to coat, as the oven heats.

Step 2

Transfer the yams to a foil-lined, rimmed baking sheet, season with salt and pepper and then bake until they are deeply caramelized around the edges and soft when pierced with a fork at their thickest part, approximately 30 to 35 minutes.

Step 3

As the yams roast, combine the yogurt, lime juice and remaining tablespoon of olive oil in a small bowl, and whisk to combine, then season with salt and pepper to taste. Set aside.

Step 4

When the yams are done, transfer them to a serving platter, drizzle the yogurt over them and garnish with the remaining Espelette pepper or red-pepper flakes, the scallions and some flaky sea salt if you have any.

PRIVATE NOTES

Leave a Private Note on this recipe and see it here.

Adapted from “Gjelina: Cooking From Venice, California.”