

# 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.”