

# Roasted Sweet Potatoes With Chipotle Romesco, Feta and Basil

In this quick and slightly unconventional take on the nutty Spanish sauce, chipotle chiles are swapped in for the traditional roasted red peppers. The spicy, smoky result is sensational drizzled over wedges of roasted sweet potato.

**TOTAL TIME:** 30 minutes | **SERVES:** 4



## Ingredients

- 4 medium sweet potatoes, quartered
- 2 tablespoons plus ½ cup olive oil
- Kosher salt and freshly ground black pepper
- 1¼ cup salted roasted almonds, roughly chopped
- ¼ cup distilled white vinegar
- 2 teaspoons dried minced garlic
- 1 teaspoon dried oregano
- 4 canned chipotles in adobo, plus 1 tablespoon adobo sauce from the can
- ½ cup crumbled feta
- Large handful basil leaves (about 1 cup), roughly torn or chopped

## Directions

1. Preheat oven to 450 degrees. Drizzle sweet potatoes with 2 tablespoons oil and sprinkle with salt. Arrange sweet potatoes across a roasting tray and bake on center rack until tender, 20-25 minutes total. Halfway through roasting, rotate pan.
2. Meanwhile, prepare romesco: In a blender, combine ¾ cup chopped almonds, ½ cup olive oil, white vinegar, dried garlic, oregano, chipotles, adobo sauce and a pinch of salt. Pulse to combine while drizzling in 5 tablespoons water. Continue blending until completely smooth and evenly chopped. If sauce is too thick and not spreadable, whiz in small splashes of extra water until desired texture is achieved. Season with salt to taste.
3. To serve: Make small slashes into flesh of sweet potatoes. Arrange potatoes on a platter and top with a scattering of feta, remaining chopped almonds, torn basil leaves and generous dollops of romesco. (You will have some sauce leftover. It's a delicious and versatile condiment and dip.) Finish with a sprinkle of salt, freshly ground black pepper and a drizzle of olive oil.