

Roasted Sweets with a Thyme, Lemon Vinaigrette

Ingredients

4 Large Sweet Potatoes, rubbed with olive oil, salt & pepper

Vinaigrette

2 tablespoons fresh Thyme leaves chopped
2 cloves garlic, smashed and minced
2 Lemons, juiced and zested
1/3 cup Olive oil
salt and pepper

Preparation

Roast the sweet potatoes on the grill along with the pork loin. Skin may burn but that is fine. This should be roughly 40 minutes to an hour depending on the thickness of the potatoes. Cook until al dente.

While sweet potatoes are roasting make your vinaigrette. Whisk all ingredients together in a bowl and set aside.

Once cool to the touch but not cold, peel or rub off the skin and slice each potatoes in 1/2 slices. Toss the vinaigrette with potatoes and serve.

Serves 6

