

TAHINI-ROASTED SWEET POTATOES WITH ZA'ATAR

Courtesy of *Simple* cookbook

Start to finish: 50 minutes (20 minutes active)

Servings: 4

*Two Middle Eastern pantry staples, tahini and za'atar, the seed and spice blend, boost the flavor of sweet potatoes. First we coat the potato wedges with tahini, za'atar and cornstarch, then roast them in a hot oven until golden brown and meltingly tender. **The cornstarch helps bind the fatty tahini and produce a deliciously crisp coating.** For the finishing sauce, we stir more tahini and za'atar into creamy yogurt, then add lime juice for a refreshing tang.*

½ cup plus 3 tablespoons tahini, divided

2 tablespoons extra-virgin olive oil

2 tablespoons cornstarch

1 tablespoon plus 1 teaspoon za'atar, divided

Kosher salt and ground black pepper

2 pounds orange-fleshed sweet potatoes, peeled and cut into 1- to 1½-inch wedges

¾ cup plain whole-milk yogurt

1 teaspoon grated lime zest OR lemon zest, plus 2 tablespoons lime juice OR lemon juice

Heat the oven to 450°F with a rack in the lower-middle position. Line a rimmed baking sheet with kitchen parchment. In a small bowl, whisk together the ½ cup tahini and oil; set aside.

In a large bowl, whisk together the cornstarch, 1 table-spoon za'atar, 1 teaspoon salt and ½ teaspoon pepper. Add the sweet potatoes and toss to coat. Pour in the tahini mixture and rub the mixture into the potatoes; reserve the small bowl. Distribute in an even layer on the prepared baking sheet.

Roast until the potatoes are lightly browned on the bottom, about 15 minutes, rotating the baking sheet about halfway through. Remove from the oven and, using a thin metal spatula, flip each wedge. Roast until golden brown and a skewer inserted into the potatoes meets no resistance, about another 15 minutes, once again flipping the wedges and rotating the sheet halfway through.

Meanwhile, in the reserved bowl, whisk together the yogurt, lime *or* lemon zest and juice, the remaining 3 table-spoons tahini, the remaining 1 teaspoon za'atar and ¼ teaspoon each salt and pepper. Transfer the potatoes to a platter. Serve with the yogurt-lime sauce.

Optional garnish: Ground sumac OR Aleppo pepper OR chopped fresh flat-leaf parsley OR a combination

EK NOTE: I garnished the sweet potatoes with lemon zest for a pop of citrus.

