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Sweet Potato Roti

By Andrea Keele

Ingredients

- 2 Cups Mashed Sweet Potato
- 2 Cups Flour
- Salt, to taste

Instructions

1. Cook the sweet potatoes in an oven or microwave, peel and mash while hot.
2. Measure the sweet potato and combine in a bowl with flour.
3. Mix with a fork, until well-mixed, then hand knead, but don't over-knead.
4. Roll the dough into a log shape and cut into twelve equal pieces.
5. Roll out each piece on a floured surface until 2mm thick, keeping spare flour available for dusting.
6. Place in a skillet on medium heat, cooking for just over two minutes, flipping over at thirty-second intervals.
7. Eat plain or with curry, jam, or applesauce.