

KOREAN ROASTED SWEET POTATOES

(from the Bewitching Kitchen)

3 large sweet potatoes, peeled and cut in 1 inch pieces
2 tablespoons olive oil
salt to taste
¼ cup rice wine vinegar
1 tablespoon soy sauce
2 teaspoons sesame oil
2 teaspoons gochugaru (or a red pepper flake of your choice)
strands of Korean red pepper for garnish (optional)

Heat the oven to 425F. Coat the potatoes with the olive oil and season with a little bit of salt. Lay them on a baking sheet protected with aluminum foil and roast for 20 to 25 minutes, moving them around halfway through. You want the edges to get nicely brown, so adjust the timing if needed.

Meanwhile, make the finishing sauce by combining the vinegar, sesame oil, gochugaru and soy sauce. Once the potatoes are almost done, pour the sauce all over and mix gently. Roast for additional 5 minutes and serve, sprinkling some strands of Korean pepper (optional).