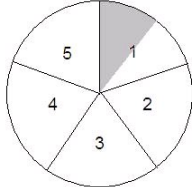


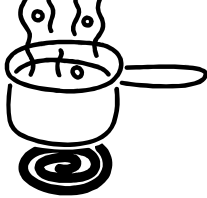
# Sweet Potato Mash

Serves 6

Portions of fruit & vegetables per serving:  $< \frac{1}{2}$



Hob needed

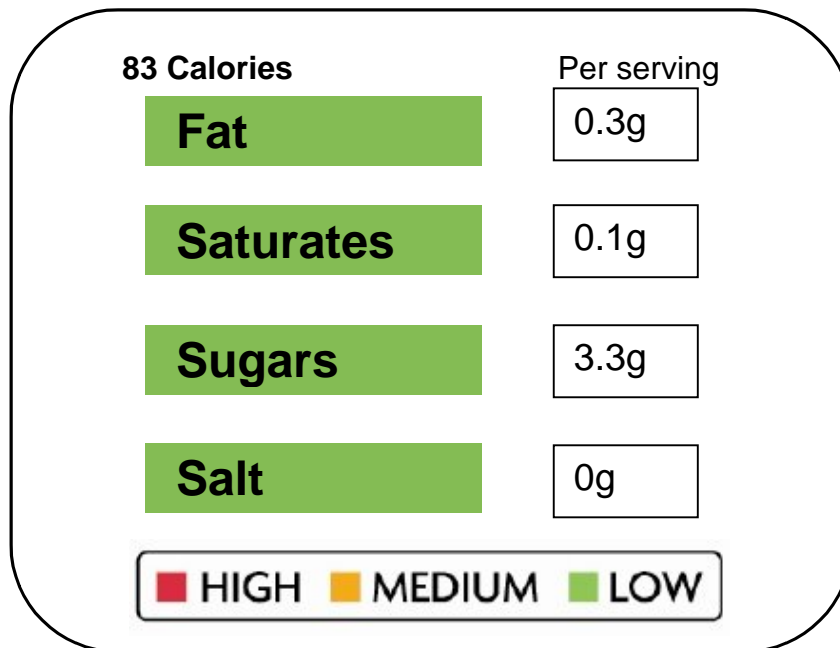


Ingredients	Amount	Preparation
sweet potato	2	peeled and cut into large chunks
potato (regular)	2-3	peeled and cut into smaller chunks
semi-skimmed milk	3-4 tablespoons (50-70mls)	
black pepper	$\frac{1}{2}$ teaspoon	

**Please Turn Over**

## Method

- 1 Place the sweet potatoes and potatoes in a large pan, cover with water and bring to the boil.
- 2 Simmer for 15- 20 minutes until soft enough to mash.
- 3 Drain the potatoes, add the milk and pepper and mash until smooth.
- 4 Serve.



## Handy Hints

- Sweet potato mash is great served as part of a meal, and goes well with the exotic breadcrumb fish.
- Accompany with a serving of mixed vegetables, chopped tomatoes, or fresh salad.