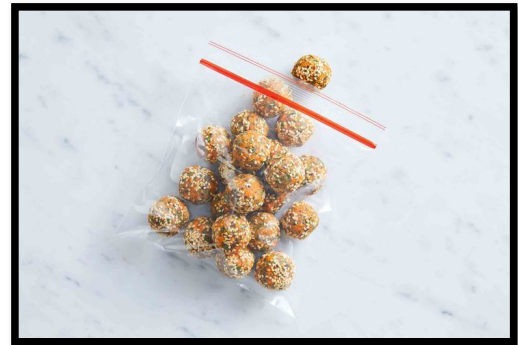


Moroccan-spiced sweet potato and quinoa balls

Ingredients

- 650g orange [sweet potato](#), peeled, cut into 2cm cubes
- Olive oil spray
- 3 teaspoons Moroccan seasoning
- 1/3 cup tri-colour quinoa
- 1/4 cup finely chopped fresh coriander leaves
- 1 teaspoon finely grated lemon rind
- 2 tablespoons sesame seeds, toasted
- Plain Greek-style yoghurt, to serve



Method:

1. Preheat oven to 200°C/180°C fan-forced. Line a large baking tray with baking paper. Place sweet potato on prepared tray. Spray with oil. Sprinkle with seasoning. Toss to coat. Roast for 30 minutes or until tender. Transfer to a bowl. Set aside to cool.
2. Meanwhile, place quinoa and ½ cup water in a small saucepan. Bring to the boil over high heat. Reduce heat to low. Cover. Cook for 15 minutes or until liquid is absorbed. Remove from heat. Set aside, covered, for 10 minutes to steam. Fluff with a fork to separate.

3. Mash sweet potato until almost smooth. Add quinoa, coriander and lemon rind. Season with salt and pepper. Stir until combined.
 4. Reline baking tray with baking paper. Using damp hands, roll level tablespoons of mixture into balls. Place on prepared tray. Place sesame seeds on a plate. Roll balls in sesame seeds to lightly coat. Serve with yoghurt or freeze until required
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