

## Tasty Grilled Sweet Potatoes

Saleha · 06/11/2021



### **Prep Time**

30 minutes

### **Difficulty**

Easy

### **Servings**

4

### **Description**

Sweet potatoes are extremely versatile. I like them in tacos, salads as well as hash, baked or mashed for stuffed and of course sweet potato fries. In the summer heat, It's fun of making Grilled Sweet Potatoes. Grilling is great for flavor, and what's the most important thing? There is no need to heat the house. Grilled sweet potato is a healthy and easy side dish that can be cooked using your grill. They are perfect to grill in the summer months. Simply cut your sweet potatoes then toss in olive oil, and spices and then barbecue while the main meal cooks. To find the exact measurements and instructions for this homemade Grilled sweet potatoes recipe do scroll down

### **Ingredients**

- 2 lb. sweet potatoes (about 6 medium), cut into 3/4
- 1 tsp. smoked paprika
- 1 tsp. ground cumin
- Kosher salt
- Freshly ground black pepper
- 1/2 c. mayonnaise 2 tbsp. pesto
- 1 tbsp. lemon juice

### **Instructions**

1. Heat grill to high heat. Toss sweet potatoes, oil, smoked paprika, and cumin in a large bowl and season with salt and pepper.
2. Grill sweet potatoes, turning occasionally, until you can easily insert a fork into the center of a wedge, 12 to 16 minutes.
3. Meanwhile, stir together mayonnaise, pesto, and lemon juice in a small bowl and season with salt and pepper.
4. Serve sweet potatoes with pesto mayo.