



AARTI'S
GARAM MASALA SPICED SWEET
POTATOES WITH TOASTED
MARSHMALLOWS

INGREDIENTS

4 Medium Sweet Potatoes,
Cleaned
Avocado Oil, As Needed
Kosher Salt And Freshly Ground
Black Pepper
1 Tablespoon Garam Masala
1 Cup Mini Marshmallows

INSTRUCTIONS

Preheat oven to 350 degrees Fahrenheit. Prick sweet potatoes with a fork all over. Rub with avocado oil and place on a foil-lined half sheet pan. Pop into the oven and roast until fork tender, about 45 minutes to one hour.

Slice sweet potatoes in half lengthwise and turn oven to broil. Season with salt, pepper, and garam masala. Top with marshmallows and broil for about 1 minute until broiled to desired brownness. If they're not brown, broil for another minute. Serve immediately.