

Sweet Potato Bites w/Garlic Dipping Sauce

- 2 tbsp. olive oil
 - 1 onion, peeled and diced
 - 1 tbsp. store bought yellow curry paste
 - 2 tbsp. tamari
 - 1 tsp. sea salt
 - 1 pepper
 - 2 tsp. raw sugar
 - 1 sweet potato, peeled and shredded
 - 1 tbsp. ground coconut
 - ½ cup chopped scallions
 - ½ cup chopped cilantro or Thai basil
 - 3 tbsp. flour
- 1 batch of garlic dipping sauce

Instructions:

- In a saucepan, sauté' onion and garlic in olive oil until soft
- Add the yellow curry paste and cook for 1 minute
- In a small bowl, mix the tamari sauce, sea salt, pepper, and raw sugar. Add these to the saucepan and stir.
- Add the sweet potato and cook until soft, about 5 minutes. Add the remaining ingredients, except flour, and remove from heat.

Assemble the bites

- Use 1 package of 25 pre-made small spring roll wrappers (4.5" x 4.5"). Separate each one and cover with a damp cloth to keep them from drying out.
- Combine flour and a little water to make a paste to glue the spring roll together.
- Place 1 tablespoon of filling in the wrap about 1/3 in from bottom edge. Fold the left and right edge over so that they just meet in the middle, then roll up the wrap from the bottom edge. Place flour mx on top edge and press to secure. Spray or brush each bite with sunflower or olive oil to keep from drying out prior to cooking.

To cook the bites

- Bake the bites on a cooking sheet at 400 degrees for 15 – 20 minutes. Bites should begin to brown and crisp.
- Serve with garlic dipping sauce.

Makes about 25 bites, depending on size.
Source: Refresh by Ruth Tal