

Greenmarket Affordable Meals Series

Quick and easy dishes from our market using the freshest seasonal ingredients, all for under \$5 per person



Mashed Sweet Potatoes with Shallots & Thyme

RECIPE BY NATURAL GOURMET INSTITUTE

Prep: 10 minutes

Yield: 4 Servings

Cook: 20 minutes

Level: Easy

Total Time: 30 minutes Approx. Market Cost: \$7.00

INGREDIENTS	MARKET AVAILABILITY	PRICE
		(APPROXIMATE)
2 pounds sweet potatoes, peeled and thinly sliced	Mon, Wed, Fri, Sat	\$3.00
½ teaspoon sea salt, plus more for boiling water	Pantry Item	
3 tablespoons extra virgin olive oil	Pantry Item	
2 large shallots, finely chopped	Mon, Wed, Fri, Sat	\$2.00
1/4 ounce thyme, leaves picked	Mon, Wed, Fri, Sat	\$1.00
1-2 tablespoons maple syrup, optional	Mon, Wed, Fri, Sat	\$1.00
		(\$9.95 per half
		pint)
	Total Price:	\$7.00

^{*}Item available seasonally at your local Greenmarket. Prices and product availability are subject to change based on producer and seasonality.

Directions:

- 1. Place sweet potatoes in a medium pot. Add a pinch of salt and just enough water to cover potatoes. Cover with a lid and bring to a boil. Lower heat and let simmer, uncovered, until very tender, about 10 minutes.
- 2. Meanwhile, combine oil and shallots in a skillet and sauté on medium-low heat until tender, about 5 minutes. Stir in thyme and saute for 1 minute, until fragrant, then stir in maple syrup, if using. Turn heat off and cover.
- 3. When potatoes are tender, reserve ¼ cup of cooking liquid and drain potatoes. Return to pot along with reserved liquid and ½ teaspoon sea salt. Mash until smooth.
- 4. Add shallots to mashed sweet potatoes; stir to combine.