Sweet Potato and Lentil Patties

Season: Autumn

Serves: 20 small patties

Recipe source: taste.com.au

Fresh from the garden: sweet potato, parsley

Equipment:	Ingredients:
Large mixing bowl	750g sweet potato
Potato masher	1 teaspoon ground cumin
Measuring cups	1 teaspoon ground coriander
Colander	1 ½ x cans brown lentils
Mixing spatula	¼ cup chopped parsley
Frying spatula	¾ cup fresh breadcrumbs
2 Baking trays	Salt and pepper
Frying pan	Olive oil for frying

What to do:

1. Preheat oven to 200C/180C fan forced. Line a large baking tray with baking paper. Place **peeled sweet potato, cut into 2cm cubes** on prepared tray. Lightly spray with olive oil and sprinkle with **ground cumin** and **ground coriander**. Roast for 25-30 minutes or until tender. NOTE: This step has been prepared for you to allow the recipe to be completed in time.
2. Preheat oven to 120°
3. Place sweet potato in a bowl. Coarsely mash.
4. Add **brown lentils, (rinsed and drained)**, **chopped fresh parsley leaves** and **cups fresh breadcrumbs** to the sweet potato mixture. Mix with spatula until well combined. Season.
5. Shape into heaped tablespoon sized patties. Heat a little **olive oil** in a large non-stick frying pan over medium-high heat. Cook patties, in batches, for 2-3 minutes each side or until golden, until there are enough patties for everyone. Keep warm in the oven while remaining patties are cooked.