



Sweet Potato Supper

From Nigella Lawson's *Nigella Kitchen*, page 340. (Serves 2)

- 2 sweet potatoes or yams (washed and dried, but not peeled) cut into quarters
 - 8 ounces (1/2 cup) smoked lardons, cubed pancetta, or 16 slices smoked bacon, snipped (or bacon ends)
 - 8 ounces asparagus tips
 - 6 cloves garlic, unpeeled
 - a few sprigs fresh thyme, or 1 teaspoon dried thyme
 - 3 tablespoons cold-pressed canola oil (or olive oil)
 - salt to taste
 - Salad leaves, to serve (optional)
 - Chili sauce, to serve (optional)
1. Preheat the oven to 425, and get out the roasting pan for all the ingredients.
 2. Arrange the sweet potato chunks in the pan and then drop in most of the lardons/bacon, followed by the asparagus tips and garlic cloves, and finally, the remaining lardons/bacon.
 3. Sprinkle with the thyme, pour the oil over, then bake in the oven for 30 minutes, before turning the sweet potatoes over and bake for another 30 minutes.
 4. Let everything cool a bit, then divide between 2 plates on top of salad leaves (if desired) and sprinkling with some salt or chili sauce as desired.