

# BAKED SWEET POTATOES

RECIPE: LISA CLIFFORD

YOU WILL NEED:

1 SWEET POTATO PER SCOUT

OLIVE OIL

A LITTLE SALT

GREEK YOGHURT

SPRING ONION (SLICED)



1 →

RUB EACH POTATO  
WITH A LITTLE OIL +  
SALT, THEN WRAP IN A  
DOUBLE LAYER OF FOIL

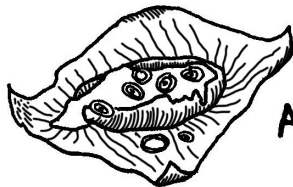
← 2  
WHEN THE  
COALS ARE  
GLOWING RED, PUT THE  
POTATOES DIRECTLY  
ON THEM



COOK FOR 15<sup>MINS</sup> THEN TURN AND COOK FOR 15<sup>MINS</sup> MORE

3 →

REMOVE, UNWRAP AND  
CHECK THAT THE POTATO  
IS COOKED RIGHT THROUGH



SPLIT OPEN AND TOP WITH  
A SPOONFUL OF YOGHURT  
AND A FEW SLICES OF  
SPRING ONION

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