

## Appetizers

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# Sweet Potato-Marshmallow Dip

Food Network Magazine

**3 sweet potatoes**

**1/3 cup tahini**

**1 tablespoon olive oil**

**1 tablespoon lemon juice**

**1 clove garlic, grated**

**salt (to taste)**

**1/2 cup mini marshmallows**

**pomegranate seeds (for garnish)**

**sesame seeds (for garnish)**

Preheat the oven to 400 degrees.

Place the sweet potatoes on a baking sheet. Bake until soft, about one hour. Peel.

Place in a food processor with the tahini, olive oil, lemon juice, clove and salt. Puree'.

Transfer to a bowl.

Spread the mini marshmallows on a baking sheet. Broil until toasted.

Top the dip with the marshmallows, pomegranate seeds and sesame seeds.

Serve with sweet potato chips.

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Per Serving (excluding unknown items): 1008 Calories; 57g Fat (49.0% calories from fat); 20g Protein; 114g Carbohydrate; 19g Dietary Fiber; 0mg Cholesterol; 142mg Sodium. Exchanges: 7 1/2 Grain(Starch); 1 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 10 1/2 Fat.