

A close-up photograph of several baked sweet potatoes, cut in half, arranged on a white surface. The potatoes are filled with a mixture of sautéed leeks and crumbled feta cheese. The leeks are soft and translucent, and the feta is white and chunky. The sweet potato flesh is a vibrant orange color, and the skin is a reddish-brown hue. The lighting is bright, highlighting the textures of the ingredients.

Baked sweet potato with leeks & feta

3 ingredient dinner and it's so delicious!

INGREDIENTS

- 6 sweet potatoes
 - 6 leeks
 - 200g of feta

METHOD

- Cut the sweet potatoes in half, rub with a little olive oil and bake at 180C for 45 mins
 - Bake them cut side down on greaseproof paper
 - While they're baking, wash and slice the leeks
- Cook the leeks in two tablespoons of olive oil for 10 to 15 mins till softened but not browned
 - Take off the heat and crumble in the feta
- Combine but don't overmix, you still want chunks of feta. Set aside till the sweet potatoes are cooked
- When they're ready, divide the feta mixture on top of them and return to the oven for a final ten minutes till the top is golden brown