

EVERYTHING BUT THE GARDEN BED

CROWD PLEASER WINNER - HIGH SCHOOL

roti topped with roasted potatoes, salsa, tzatziki, and cheese crisp

TEAM: CVU CHEFHAWKS #1

CHAMPLAIN VALLEY UNION HIGH SCHOOL

ingredients

2 sweet potatoes
1/2 cup butter
1/4 t. cayenne pepper
1 t. ground cumin
2 cups cheddar cheese
1/2 cup parmesan cheese
3 tomatoes
1 small onion or 1/2 large onion
1.5 limes
salt and pepper to taste

1/2 cup cilantro
1 T. chopped dill
1/2 cup plain Greek yogurt
1/8 cup shredded cucumber
1/2 T. lemon juice
1 clove garlic, minced
2 cups flour
2 T. vegetable oil
1 t. garlic powder
5/8 cup water

preparation instructions

Potatoes: Preheat oven to 350 degrees. Chop potatoes, add to a bowl with lime, seasonings, and melted butter. Put in the oven for about 25 minutes or until fork-tender.

Cheese crisp: Preheat oven to 350 degrees. Place the cheese on a baking sheet that is greased and has parchment paper, arrange in 8 mounds and sprinkle with parmesan cheese on top. Bake for approx. 12 minutes or until crisp and brown, rotate the pan in the oven 180 degrees halfway through.

Salsa: De-seed the tomatoes, chop. Chop onions. Juice one half of lime and peel and chop the other half. Chop cilantro. Add everything to a bowl and mix.

Tzatziki: Add cucumber, salt, pepper, lemon juice, garlic, Greek yogurt, and dill to a bowl. Mix

Roti: Mix the dry ingredients, then add oil, mix gently and add a third of the water, once combined add another third of the water, once combined again, add the rest of the water. Place on a cleaned work surface and knead until completely smooth. Roll into an even log and cut into 6 pieces. Roll the pieces into circles around 6 inches across and very thin, around the thickness of a coin. Add to an oil-less pan on medium-high heat, cook each side for about 1 minute and flip.

local ingredients

Cabot butter * Cabot Greek yogurt * Cabot cheddar cheese * King Arthur Flour * sweet potato