Peanut-Lime Sweet Potato Wedges

24 large sweet-potato wedges with peanut sauce and cabbage; 2 wedges per buffet portion | Active 30 min | Cook 45 min | Total 85 min (warm service) | Cold-travel planning: 175 min; follow the stated cooling endpoint and finishing route.

Ingredients

- 6 small sweet potatoes, scrubbed, 2 2/3 lb/1.2 kg total
- 2 tbsp (30 ml/28 g) neutral oil
- 1/2 tsp (3 g) fine salt
- 1/3 cup (80 g) smooth peanut butter
- 2 tbsp (30 ml) fresh lime juice
- 2 tbsp (30 ml) soy sauce
- 3 tbsp (45 ml) warm potable water
- 2 cups (150 g) finely shredded white cabbage
- 2 scallions, finely sliced, 30 g prepared weight
- 1/4 cup (30 g) roasted ready-to-eat peanuts, chopped

Set out

Oven, Two large rimmed sheets, at least 15×11 in/38×28 cm, Knife, Mixing bowl, Whisk, Small lidded sauce container, Serving spoon, Food thermometer for reheating and holding, Cooler with ice packs

Allergens

Peanuts, Soy, Wheat. Check labels and substitutions.

Make it

1. Heat the oven to 425°F (220°C). Cut each sweet potato lengthways into 4 wedges, making 24. Toss with the oil and salt and divide between the two sheets with space around each piece. Roast 35-45 minutes, turning the wedges and swapping sheets halfway, until the centers are very tender and cut faces are browned.

2. Whisk peanut butter, lime juice, soy sauce and the 45 ml warm water until smooth and spoonable. Scrape into a covered container. Mix the cabbage and scallions in a separate bowl; keep them cold if not serving immediately.

3. Set out 12 small plates or a broad platter. Allocate 2 wedges per portion. Spoon all the sauce evenly over the wedges, then divide the cabbage-scallion mixture and chopped peanuts over them. Serve immediately with forks, or assemble a few portions at a time with the remaining components held safely.

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Bring it

Chill and transport the wedges, sauce and cabbage in separate containers at 40°F (4°C) or below. Bring the peanuts in a dry sealed container and mark the peanut and soy ingredients clearly. During packing, travel and display, keep cold food at 40°F (4°C) or below and hot food at 140°F (60°C) or above. Allow no more than 2 hours combined outside those controls, or 1 hour above 90°F (32°C). Discard food beyond that limit.

Finish at the gathering

Ask for a 400°F (200°C) oven and two trays. Reheat chilled wedges for about 15-20 minutes to a 165°F (74°C) center. Whisk the cold sauce and assemble in 5 minutes. Without an oven, serve cooked chilled wedges as a cold platter rather than claiming a warm carrier will hold them safely.

Make it yours

The same bright platter works at a birthday supper or summer gathering. For a self-service table, keep the peanut sauce and peanuts in unmistakably labeled bowls with their own spoons, and avoid sharing utensils with another dish.

Ingredient labels

Ordinary soy sauce commonly contains wheat. Check peanut butter and roasted peanut labels; do not imply that the seed-butter variation is universally safe for all allergies.

A useful detail

The 85-minute total includes cutting 24 substantial wedges, up to 45 minutes roasting and table assembly; sauce preparation overlaps the oven stage. This is a plated or fork-eaten side, not a clean one-bite finger food. The displayed 85-minute total is for warm service. For the chilled Bring it route, plan a further 60-90 minutes of refrigerator chilling after the stated initial cooling, about 175 minutes overall before cold transport. Use shallow portions and check that all perishable components are at 40°F (4°C) or below; a clock alone does not establish that endpoint, and actual cooling may take longer.

Another way

Use 80 g smooth sunflower-seed butter and omit the peanuts, replacing them with 30 g roasted sunflower seeds. Check labels and cross-contact before making any allergen assurance.

Replace the lime juice with 30 ml lemon juice for a different sharp edge.

Keep it well

Refrigerate cooked wedges, sauce and raw cabbage mixture separately at 40°F (4°C) or below within the combined party limit. Use wedges and sauce within 3 days and cabbage mixture within 2 days for quality. Reheat wedges to 165°F (74°C); keep fresh toppings cold. Respect the combined travel-and-display limit in “Bring it.”