



# THE JSP

- Grab these items:

**S** **W**

- Pita
- Shoyu Mayo
- Roasted Sweet Potatoes from Next Barn Over
- Cabbage Daikon Slaw
- Miso Dressing (for cabbage slaw)
- Tempura Fried Sesame Seeds

1. Preheat your oven to 350 degrees. Place sweet potatoes on baking sheet and bake for 8-12 minutes or until totally warmed through.
2. Dress cabbage slaw with miso dressing, tossing to coat the cabbage with dressing.
3. Place pita on a second baking sheet or just straight into the oven and toast for 3 minutes, or until warm and puffy, but not brown or crispy.
4. With a serrated knife, slice open your warm pita bread and twist your knife to open it up like a clam shell. Holding it in one hand, drizzle shoyu mayo on the bottom half so it is covered.
5. Nestle sweet potatoes inside, top with a handful of cabbage slaw and a sprinkle of tempura fried sesame seeds. Serve with seasonal salad.

**Total time to the table: 15 minutes**



- What goes where?



- Freeze pita unless you're eating it in the next 24 hours.
- Store sesame seeds at room temperature.
- Store everything else in the fridge.

**D** Contains Dairy

**W** Contains Wheat

**E** Contains Egg

**S** Contains Soy

**N** Contains Nuts

