

# Baked Japanese Sweet Potatoes with Miso Tahini Butter

Yield: 4 min  
Total Time: 140 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-mashed-japanese-sweet-potatoes>

## Ingredients:

- 2 pounds Japanese sweet potatoes
- 5 tablespoons country crock Plant Butter, softened at room temperature
- 1 tablespoon white miso plus more to taste
- 2 tablespoons Tahini good-quality
- 1/2 medium lime zested
- 1 1/2 tablespoons lime juice plus more to taste
- 1 teaspoon toasted sesame oil plus more to taste
- 1 teaspoon agave nectar
- 3 pinches red pepper flakes
- 1 tablespoon toasted sesame seeds
- flaky sea salt
- 1/2 cup fresh cilantro leaves
- lime zest
- furikake Optional: vegan, or gomasio