

A close-up photograph of a sweet potato crostini. It consists of a round slice of roasted sweet potato, topped with a dollop of white ricotta cheese, several bright red roasted cranberries, and a small garnish of fresh thyme. The background is a dark, textured surface with some scattered herbs and a blurred bowl of dressing.

Sweet Potato Crostini

Sweet potatoes replace the rounds are a healthier vessel for the nutmeg-spiced ricotta and roasted cranberries.

Makes 24 Servings

Ingredients

Sweet potatoes cut into 24 ¼-inch rounds

1 tbsp olive oil

Salt and pepper, to taste

For Roasting Cranberries:

2½ cups cranberries, fresh or frozen

2 tbsp honey

4 sprigs fresh thyme

2 tsp lemon zest

For Spiced Ricotta:

1 cup ricotta cheese

¼ tsp ground nutmeg

1/8 tsp ground cinnamon

1/8 tsp salt

Steps

1. Preheat oven to 425°F.
2. Toss sweet potatoes with the olive oil. Arrange on a parchment-lined baking sheet. Sprinkle with salt and pepper. Roast for 15 minutes.
3. While sweet potatoes are cooking, prepare the cranberries. In a medium baking dish lined with parchment, toss cranberries with honey, lemon zest, and thyme.
4. After 15 minutes of cooking, turn the sweet potato rounds over and return to the oven, along with the cranberries.
5. Cook for another 10 to 15 minutes, until sweet potatoes are cooked through and cranberries are soft. (Note: Frozen cranberries will need at least 5 additional minutes.)
6. While sweet potatoes and cranberries cook, prepare the spiced ricotta. Stir together ricotta with nutmeg, cinnamon, and salt.
7. To serve, spoon some spiced ricotta onto a sweet potato round and top with a few roasted cranberries.

Nutrition Information

43 Calories | 5g Carbohydrates | 2g Fat | 1g Saturated Fat | 1g Fibre | 1g Protein | 27mg Sodium | 3g Sugar

Source: www.sweetpeasandsaffron.com