

SWEET POTATO BRUSCHETTA

Serves: 4-6

Total time: 30 minutes

By: Jen Gerasimas

Ingredients

- 1 sweet potato
- 1/2 of red onion, thinly sliced
- Blue cheese
- Olive oil
- Cooking spray (optional)



Directions

1. Preheat oven to 425 degrees Fahrenheit.
2. Wash and pat dry sweet potato. Slice into 1/4 inch slices crossways. Lay sweet potato slices out in a single layer on a baking sheet. Brush tops with olive oil or spray with cooking spray. Flip slices over and coat the other side with oil.
3. Bake slices in preheated oven for 8 minutes. Flip slices over and bake for an additional 5-8 minutes until tender. Set aside after baking.
4. While the potato slices bake, warm a drizzle of olive oil in a skillet over medium-high heat. After heated, add red onion slices and saute for 10-15 minutes until tender and caramelized.
5. Top each sweet potato slice with some caramelized red onion and sprinkle of crumbled blue cheese and serve!

Notes: Serve hot or cold. Taste good as leftovers. Just store leftovers in the refrigerator. If you want to eat them warm, just place some on a plate and warm in the microwave for 15-30 seconds.