

Cranberry Sweet Potato Rounds

SKILL
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MAKES
6 - 8 Servings

Ingredients

- 2 sweet potatoes, peeled and cut into 1/2-inch thick rounds
- 2 Tablespoons olive oil
- 1/4- 1/2 teaspoon fresh orange zest
- 1 teaspoon kosher salt
- 1/4-1/2 teaspoon pepper
- 5 ounces goat cheese
- 1/3 cup candied pecans
- 1/4 cup Stonewall Kitchen New England Cranberry Relish, Cranberry Horseradish Sauce or Holiday Spiced Cranberry Sauce
- 3 Tablespoons honey
- 1 Tablespoon balsamic vinegar
- Basil or parsley for garnish



Directions

All the flavors of Thanksgiving in one bite!

1. Preheat oven to 425° F.
2. In a bowl combine the sweet potatoes, olive oil, orange zest and salt and pepper. Toss to evenly coat the sweet potato rounds. Place them on a large rimmed baking sheet without touching each other.
3. Bake the sweet potatoes 10-15 minutes, turning them over halfway through the cook time, until they are golden.
4. Transfer to a serving tray and top each round with goat cheese, pecans, and New England Cranberry Relish or Cranberry Horseradish Sauce.
5. Combine the honey and balsamic vinegar. Drizzle over the tops of the rounds and garnish with basil. Serve immediately.

