

Side, Appetizer

# Sweet Potato Cran-Orange Ohs!



Ready in **30 minutes**

Serves: 4-6 people

## Ingredients

- 1 medium sweet potato , sliced into ½ inch rounds
- Olive oil, salt, and pepper

### Topping:

- ½ cup baby spinach, chopped
- ½ cup toasted pecans, chopped
- ½ cup dried cranberries, chopped
- 3 Tbsp honey
- Zest of 1 small orange, divided (1 tsp each)

### Cheese mixture:

- ½ cup mozzarella cheese, diced
- ¼ cup blue cheese crumbles
- 3 Tbsp cottage or ricotta cheese
- Parsley and orange zest for garnish
- Sprinkle with a little salt, pepper and granulated sugar

## Preparation

If you are going to use a conventional oven, preheat the oven to 425 degrees, bake sweet potato rounds for 20 minutes.

If using an air fryer, bake sweet potato rounds at 400 degrees for 15 minutes.

1. Spread 2 Tbsp olive oil on the bottom of the roasting pan. Place sweet potato rounds on a pan, drizzle with olive oil, salt and pepper.
2. While sweet potatoes are roasting, mix all the ingredients for the topping together.

3. In a separate bowl, mix all the cheeses together, including 1 tsp orange zest.
4. Once potato rounds are cooled, spread with cheese mixture, then topping.
5. Garnish with parsley, remaining orange zest, salt, pepper, sugar.

My husband's reaction when he tasted this was holy cr\*p! This is incredible, OMG!

## Tips

This is a festive appetizer, good for Fall and the Holidays.

## Spiritual message from this recipe

There is so much room for play in this recipe. Don't have mozzarella? Just use more ricotta. Don't like blue cheese? Substitute it with your favorite. Cooking is just like life, we have our free agency to create things to our liking.