

# Sweet Potato Rounds with Goat Cheese and Roasted Cranberries

Forget the crostini, go for some sweet potatoes! People will be surprised when you show up with this appetizer. You can make this appetizer in advance. Make all the parts and store them separately. Just prior to serving, warm your oven and continue with the step "Make the appetizer". Enjoy!

xoxo,

Kristin

## **Prepare the Balsamic Roasted Cranberries:**

1. Preheat the oven or oven to 425 degrees F.
2. In a small bowl, whisk together the balsamic vinegar, orange zest, orange juice, olive oil, sea salt and cinnamon.
3. Add the cranberries to a small casserole dish, pour the balsamic mixture over the cranberries, and stir to combine. Cover with foil and bake for 15 minutes, or until softened. Remove foil, add honey, and stir well. Let stand 10 minutes then stir again. At this point, the cranberries should lose their form, the juices should thicken, and mixture should look like chutney/jam. Set aside until ready to use. Decrease oven heat to 400 degrees F to roast the sweet potato slices.

## **Roast the Sweet Potato Rounds:**

1. Lightly coat the slices of sweet potato with olive oil and place them on a baking sheet. Sprinkle with salt and roast 15 to 18 minutes, until golden. Carefully flip and

roast another 10 to 15 minutes, or until rounds reach desired done-ness or crisp. Remove from the oven and assemble the appetizer.

### Make the Appetizer:

1. Turn off the oven but leave the door closed so that it stays hot.
2. Spread between  $\frac{1}{2}$  and 1 tablespoon of goat cheese on each sweet potato round, then top with a spoonful of roasted cranberries. Place in the still-warm oven for 5 to 10 minutes, until heated through.
3. Top with honey-roasted almonds and a drizzle of honey.

Recipe from [theroastedroot.com](http://theroastedroot.com)