

SWEET POTATO CROSTINIS



- 2 sweet potatoes, cut into thin rounds – approx. 1/8 inch to 1/4 inch wide • 2 Tbs. Greek Sage Fused Olive Oil
- Kosher salt and freshly ground pepper
- 1/4 lb. gorgonzola cheese, crumbled
- 1/2 walnuts halves or pecans
- 1 Tbs. fresh rosemary leaves
- 1/4 cup Greek Liokareas Honey • Optional - top with dried cranberries.

Preheat an oven to 250°F Line a baking sheet with aluminum foil.

In a large bowl, toss together the sweet potatoes and Greek Sage Fused Olive Oil until fully coated. Place sweet potato slices on baking sheet, season with salt and pepper. Bake for 1 hour on each side until the potatoes are golden and crispy, once baked set aside and let cool.

Layer your sweet potato slices with gorgonzola cheese, walnuts, rosemary, and drizzle with honey.