

Sweet Potato Ricotta Bites: Easy Roasted Appetizer or Snack

Get ready for a delightful combination of sweet and savory with these incredible



OVEN
400°F

TIME
30 min

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INGREDIENTS

2 large sweet potatoes, sliced into 1/2-inch thick rounds
1 tbsp olive oil
1 cup ricotta cheese (whole milk recommended)
1 tsp chopped fresh rosemary or thyme (or 1/2 tsp dried)
1/2 cup chopped walnuts
1/3 cup dried cranberries
Salt and black pepper to taste
Optional: honey drizzle or balsamic glaze for finishing

DIRECTIONS

1. Let's get these delicious : Sweet Potato Ricotta Bites roasted and assembled!
2. Preheat : Oven: Preheat your oven to 400°F (200°C).
3. Prepare : Sweet Potatoes: In a medium bowl, toss the 2 large sweet potato rounds with 1 tablespoon of olive oil, salt, and pepper until well-coated.
4. Roast : Sweet Potatoes: Spread the seasoned sweet potato rounds out in a single layer on a baking sheet. Roast for 25-30 minutes, flipping them halfway through (around 12-15 minutes) to ensure even caramelization and tenderness. They should be fork-tender and slightly browned.
5. Prepare : Ricotta Mixture: While the sweet potatoes are roasting, prepare the ricotta topping. In a separate small bowl, mix the 1 cup ricotta cheese with your choice of chopped fresh rosemary or thyme (1 tsp fresh / 1/2 tsp dried), a pinch of salt, and a dash of black pepper. Stir until well combined.
6. Assemble : Bites: Once the sweet potatoes have finished roasting, remove them from the oven and let them cool slightly so they are comfortable to handle. Dollop a generous amount (about 1-2 teaspoons) of the seasoned ricotta mixture onto each roasted sweet potato round.
7. Top with : Garnishes: Top each ricotta-dolloped sweet potato round with a sprinkle of 1/2 cup chopped walnuts and a few 1/3 cup dried cranberries for that delightful sweet and crunchy contrast.
8. Finish & : Serve: For an extra touch of flavor, finish off with more fresh herbs, or drizzle a bit of honey or balsamic glaze on top if you like. Serve hot or at

room temperature as a delightful side dish or snack!

SWAPS & NOTES

Sweet Potatoes: Choose firm, unblemished sweet potatoes. Slicing them into uniform 1/2-inch rounds is key for even roasting.

Olive Oil: Extra virgin olive oil adds flavor and helps the sweet potatoes roast.

Ricotta Cheese: Whole milk ricotta will give you the creamiest and richest result.

TIPS FOR SUCCESS

Slice Sweet Potatoes Evenly: Consistent thickness ensures even roasting and tenderness.

Don't Overcrowd Baking Sheet: Spread the sweet potato rounds in a single layer to allow them to roast and caramelize, not steam.

Roast Until Tender: Sweet potatoes should be easily pierced with a fork but not mushy.

Soften Ricotta: Ensure your ricotta is well-stirred and creamy.

