

Crispy Sweet Potato Rounds with Goat Cheese: The Ultimate Holiday Appetizer

Sweet Potato Rounds with Goat Cheese, Cranberries & Pecans: The Ultimate Holiday Appetizer



TIME
10 min

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INGREDIENTS

This recipe uses simple, high-impact ingredients that you can easily find. [IngredientQuantity](#)

DIRECTIONS

1. This is a straightforward, 4-step process.
2. Step 1: Prep the Potatoes
3. Preheat your oven to 400°F (200°C). Slice the sweet potatoes into consistent 1/2-inch thick rounds. In a large bowl or directly on a sheet pan, toss the rounds with the olive oil until lightly coated. Season both sides generously with salt and black pepper.
4. Step 2: Roast
5. Arrange the sweet potato rounds in a single layer on a parchment-lined baking sheet. Roast for 20-25 minutes, flipping them halfway through, until they are fork-tender and the edges are lightly golden and slightly crispy.
6. Step 3: Add the Toppings
7. Remove the pan from the oven. While the potatoes are still hot, spread a spoonful of softened goat cheese onto the center of each round. The heat will slightly warm the cheese, making it wonderfully creamy.
8. Step 4: Finish and Serve
9. Sprinkle the goat cheese with the dried cranberries and toasted pecans. Drizzle the entire platter with honey and finish with a sprinkle of fresh, chopped rosemary or parsley. Serve immediately while warm.

SWAPS & NOTES

-salty, sweet, tangy, and crunchy-in one perfect, bite-sized package.

They look incredibly sophisticated, like something you spent

hours fussing over, but the truth is, they take about 10 minutes to assemble and are baked to perfection in a single sheet pan.

Whether you're hosting a big Christmas party, looking for a fancy snack for date night, or need a showstopper for a potluck, this recipe is your new best friend.

Why I Love This Recipe This appetizer is the definition of high-reward, low-effort cooking.

TIPS FOR SUCCESS

Uniform Slices: Try to cut your sweet potato rounds as close to 1/2-inch thickness as possible.

Rounds that are too thick will take longer; rounds that are too thin will burn.

Don't Crowd the Pan: Give the potatoes space on the sheet pan.

If they are too close together, they will steam instead of roast, and you won't get those desirable crispy edges.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/crispy-sweet-potato-rounds-with-goat-cheese-the-ultimate-holiday-appetizer/>