

Easy Sweet Potato Bites with Melted Brie and Pomegranate

Sweet Potato Brie Rounds with Pomegranate and Pistachios



OVEN
400°F

TIME
40 min

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INGREDIENTS

2 medium Sweet Potatoes: Look for potatoes that are relatively uniform in diameter (about 400g/14 oz total).

1 tbsp Olive Oil: To ensure the rounds get that perfect golden-brown caramelization.

Salt & Pepper: To taste.

120g (4.2 oz) Brie Cheese: Cut into small, bite-sized wedges or cubes.

1/2 cup Pomegranate Arils: For a burst of tart sweetness.

1/4 cup Pistachios: Toasted and roughly chopped for a salty crunch.

1 tsp Honey (Optional): For a touch of floral sweetness to balance the earthy brie.

Fresh Thym Leaves: For garnish and an aromatic finish.

DIRECTIONS

1. **Prep the Oven and Potatoes:** Preregister your oven to 400°F (200°C). Line a large baking sheet with parchment paper to prevent sticking and make cleanup a breeze. Wash your sweet potatoes thoroughly and slice them into rounds approximately 1/4 inch (0.6 cm) thick. Keeping the thickness uniform ensures they all cook at the same rate.
2. **Season and Roast:** In a large bowl, toss the sweet potato rounds with the olive oil, salt, and pepper until evenly coated. Arrange them in a single layer on the prepared baking sheet. Roast for 20-25 minutes, flipping them halfway through. You are looking for a tender center and slightly caramelized, browned edges.
3. **Add the Creamy Brie:** Remove the tray from the oven. Carefully place a small piece of brie on top of each sweet potato round. Return the tray to the oven for just 2 to 3 minutes. You want the cheese to soften and just begin to ooze, but not completely melt off the potato.
4. **Garnish and Serve:** While the rounds are still warm, sprinkle each one with pomegranate arils and chopped pistachios. Drizzle lightly with honey if you like that sweet-and-savory profile. Finish with a few fresh thyme leaves and serve immediately.

SWAPS & NOTES

The Cheese: If you aren't a fan of Brie, goat cheese or a sharp Gorgonzola work beautifully here.

The Nut: Walnuts or pecans make excellent substitutes for

pistachios.

If you're looking for more nut-based holiday treats, my Pecan Pie Bars are a fantastic make-ahead option.

Vegan Option: Use a vegan cashew-based "brie" and swap the honey

for agave nectar.

TIPS FOR SUCCESS

Don't Overcrowd: Give the potato rounds space on the tray.

If they are touching, they will steam rather than roast, and you'll lose that slightly crisp edge.

Skin On or Off: I prefer to leave the skin on for extra nutrients and a rustic look, but feel free to peel them if you prefer a cleaner aesthetic.

Toast Your Nuts: Even if you buy roasted pistachios, giving them a quick 1-minute toss in a dry skillet brings out the oils and makes them much more flavorful.

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

Original recipe: <https://chefmaniac.com/easy-sweet-potato-bites-with-melted-brie-and-pomegranate/>