

Roasted Sweet Potato Bites with Brie and Pomegranate

Sweet Potato Rounds with Brie, Pomegranate and Pistachios

OVEN
400°F

TIME
35 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

2 medium sweet potatoes (about 400 g), sliced into 1/4-inch rounds
1 tablespoon olive oil
Salt to taste
Black pepper to taste
120 g (1/2 cup) brie cheese, cut into small pieces
1/2 cup pomegranate arils
1/4 cup roasted pistachios, chopped
1 teaspoon honey (optional)
Fresh thyme leaves for garnish

DIRECTIONS

- 1.** Preheat: Preheat oven to 400°F (200°C) and line a baking sheet with parchment paper.
- 2.** Season the Sweet Potatoes: Toss sweet potato rounds with olive oil, salt, and black pepper. Arrange in a single layer on the baking sheet.
- 3.** Roast: Roast for 20-25 minutes, flipping halfway through, until tender and lightly caramelized.
- 4.** Add Brie: Top each round with a small piece of brie. Return to the oven for 2-3 minutes until the cheese softens.
- 5.** Finish & Garnish: Sprinkle with pomegranate arils and chopped pistachios. Drizzle lightly with honey if desired and garnish with fresh thyme. Serve warm.

SWAPS & NOTES

Cheese option: Goat cheese works beautifully in place of brie.
Nut-free: Omit pistachios or substitute toasted pumpkin seeds.

Extra sweetness: A drizzle of balsamic glaze adds depth.
Spice it up: Add a tiny pinch of red pepper flakes for contrast.

TIPS FOR SUCCESS

Don't overcrowd the baking sheet-use two if needed.
Flip halfway through for even caramelization.
Add brie at the end to avoid over-melting.
Serve immediately for the best texture contrast.

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

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