

Garden Pesto Sweet Potato Bites

For Sweet Potatoes:

3 medium-sized sweet potatoes
2 T olive oil
1 tsp smoked paprika
Salt and pepper, to taste

For Herb Pesto:

1 cup fresh basil leaves
1/4 cup fresh dill leaves
1/4 cup fresh oregano leaves
1/4 cup fresh thyme leaves
1/4 cup fresh mint leaves
1/4 cup fresh chives
1 T nutritional yeast
1/4 cup pine nuts, toasted
2 cloves garlic
Juice of 1/2 lemon
Salt and pepper, to taste
1/4 cup extra-virgin olive oil
1/4 cup edible flowers for garnish

Preheat your oven to 400°F and line a baking sheet with parchment paper. Wash and scrub the sweet potatoes, then cut them into 1/2-inch thick circles. In a large bowl, toss the sweet potato circles with olive oil, smoked paprika, salt and pepper until they are evenly coated. Transfer the sweet potato circles to the prepared baking sheet, spreading them out in a single layer. Roast the sweet potatoes for about 25-30 minutes or until they are tender and lightly browned. Flip them once halfway through cooking to ensure even browning.



ATLANTA BOTANICAL GARDEN

Garden Pesto Sweet Potato Bites

While the sweet potatoes are roasting, prepare the herb pesto. In a food processor, combine all herbs, nutritional yeast, pine nuts, garlic, lemon juice, salt and pepper. Pulse until well combined. Gradually drizzle in the olive oil while the food processor is running until the pesto reaches a smooth and creamy consistency.

Once the sweet potatoes are done, remove them from the oven and let them cool for a few minutes. Transfer the roasted sweet potato bites to a serving platter and add a dollop of the herb pesto onto each one. Garnish with edible flowers. Alternatively, you can serve the pesto on the side as a dipping sauce.

These Roasted Sweet Potato Bites with Herb Pesto make a fantastic appetizer or side dish. The combination of the sweet and savory flavors of the roasted sweet potatoes and the vibrant the herb pesto is simply delightful.

Recipe by Garden Chef Natalie Fisher-Chavez



ATLANTA BOTANICAL GARDEN