SWEET POTATO APPLE CHEDDAR CROSTINIS

Serves: 6
Approximate Cost of the Recipe: $3.05
Approximate Cost per Serving: $0.51

INGREDIENTS:

2 Tablespoons extra virgin olive oil
2 Tablespoons honey
1 8oz block of cheddar
3 apples
2-3 sweet potatoes

DIRECTIONS:

1. Wash all fresh produce under running water.
2. Preheat oven to 400° F.
3. Slice the sweet potatoes into ½ inch slices and coat with olive oil.
   Bake for 25-30 minutes.
4. Wash and slice the apples into ¼ inch slices.
5. Slice the cheese into thin slices (or to desired thickness).
6. To assemble: while the sweet potatoes are still warm, top with cheese, apples then, drizzle with honey. Top with freshly cut sage or thyme.
7. Serve and enjoy!

Prepared by Rhode Island Community Food Bank’s Healthy Habits, Eating Well on a Budget Program.
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