

SWEET POTATO APPLE CHEDDAR CROSTINIS



Serves: 6

Approximate Cost of the Recipe: \$3.05

Approximate Cost per Serving: \$0.51

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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!