



SWEET POTATO ROUNDS WITH ROASTED BEETS AND GOAT'S CHEESE

ALLERGIES:

No grains
No dairy
No eggs
No gluten
No nuts, optional

Prep time: 15 mins

Cook time: 20-30 mins

Serves: 4-6



INGREDIENTS

- 2 medium sweet potatoes, sliced into 1cm rounds
- 2 tbsp olive oil
- 1 tbsp honey
- salt and pepper to taste
- 2-3 tbsp pesto
- 4-6 roasted beets, (1 slice per potato slice)
- $\frac{3}{4}$ cup pecans (1 per potato slice), or use a grape or tomato for nut free
- 80-100g goats cheese
- balsamic glaze
- basil leaves or other herbs for garnish

METHOD

- Preheat oven to 200°C.
- Toss potato rounds with olive oil, honey, salt and pepper, and roast in a single layer for 20-25 minutes, turning half way through.
- Slice beets into 1cm slices.
- Lay sweet potato rounds onto serving plate and spread with pesto.
- Sit one beet round in the centre of the potato, top with goats cheese.
- Place a pecan onto the goats cheese and garnish with balsamic glaze and herbs.
- Serve and enjoy!