

# Sweet Potato Avocado Bites

## INGREDIENTS

Serves: 12 (2 per serving)

- 1 large sweet potato, peeled and sliced (1/4-inch thick)
- 1 tablespoon olive oil
- 1/2 cup Daisy Cottage Cheese
- 1 avocado
- 1 tablespoon sliced green onions
- 1/2 teaspoon grated lime peel
- 3 drops hot sauce to taste

## DIRECTIONS

1. Heat the oven to 425 degrees. Arrange the sweet potato slices on small-rimmed baking sheet and lightly brush both sides with olive oil. Bake for 20 minutes or until browned and tender.
2. Meanwhile, pulse the cottage cheese and avocado in a food processor until blended but slightly chunky. Add the green onion, lime peel and hot sauce.
3. Top the roasted sweet potatoes with the avocado mixture and garnish your favorite toppings. **Topping options include:** chopped cooked bacon, cherry tomatoes, fresh herbs, cucumber slices, micro-greens or sprouts, hard-boiled egg, black olives, or chopped bell peppers.

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Recipe courtesy of Daisy

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