# 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

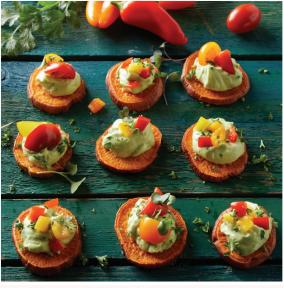
1/2 cup Daisy Cottage Cheese

1 avocado

1 tablespoon sliced green onions

1/2 teaspoon grated lime peel

3 drops hot sauce to taste



Recipe courtesy of Daisy

### **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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