

Sweet Potato Crisps with Gorgonzola and Honey

Serves 10-12 people



Ingredients:

- 2 Sweet potatoes (choose long, even width potatoes)
- 2 Tablespoons of olive oil
- 4 oz of Gorgonzola, crumbled
- Walnut pieces
- Honey

Preparation:

1. Preheat oven to 425 degrees.
2. Cut the sweet potatoes into thin rounds (approximately ¼ inch in diameter) place in a bowl with the olive oil. Stir to coat the potatoes evenly with the oil. Add salt and pepper to taste.
3. Place the potatoes in an even layer on baking sheet (using an extra baking sheet if necessary)
4. Bake the potatoes for 10-12 minutes until cooked and slightly browned. Remove from oven and allow to cool on baking sheet.
5. To assemble the crisps, simply add a teaspoon of gorgonzola to the sweet potato round. Add a walnut piece to the top of the gorgonzola and finish with a drizzle of honey.