

Smoked Salmon Sweet Potato Crostini

4 SERVINGS 30 MINUTES



INGREDIENTS

- 2 Sweet Potato (large, sliced into even rounds)
- 1/2 tsp Avocado Oil
- 1/8 tsp Sea Salt
- 2 Avocado
- 2 1/2 ozs Smoked Salmon (roughly chopped or sliced)
- 1 tbsp Chives (finely chopped)

NUTRITION

AMOUNT PER SERVING

Calories	243	Cholesterol	4mg
Fat	16g	Sodium	236mg
Carbs	22g	Vitamin A	9416IU
Fiber	9g	Vitamin C	12mg
Sugar	3g	Calcium	34mg
Protein	6g	Iron	1mg

DIRECTIONS

- 01 Preheat the oven to 425°F (218°C) and line a baking sheet with parchment paper.
- 02 In a bowl, add the sweet potato rounds along with avocado oil and sea salt. Toss to combine. Place the rounds on the baking sheet, ensuring they are spread out evenly. Bake for 12 minutes, flip and bake for 10 minutes more. Remove and set aside.
- 03 In a bowl, add the avocado and mash with a fork. Add the mashed avocado to the sweet potato crostini and top with smoked salmon and chives. Serve and enjoy!

NOTES

LEFTOVERS

Best enjoyed within the same day.

SERVING SIZE

One serving is approximately four crostini.

NO CHIVES

Use dill instead.

SWEET POTATO

For an extra-crispy crostini, broil for 2 minutes after baking.

