

Savory Sweet Potato Delight

This innovative dish cleverly disguises itself as a savory meal, yet it's a delightful dessert! With the natural sweetness of sweet potatoes and a hint of spice, it will surprise your palate while looking like a classic savory dish.


40 min

Total time

medium

Difficulty

220

kcal / serving

Ingredients

- 1 medium sweet potato
- 1 tablespoon olive oil
- 1 teaspoon smoked paprika
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1 tablespoon maple syrup
- 1 tablespoon chopped fresh chives
- 1 tablespoon Greek yogurt (for garnish)

Steps

- 1 Preheat your oven to 400°F (200°C).
- 2 Wash and peel the sweet potato, then cut it into thin rounds.
- 3 In a bowl, toss the sweet potato rounds with olive oil, smoked paprika, salt, and black pepper until evenly coated.
- 4 Arrange the sweet potato rounds on a baking sheet in a single layer.
- 5 Bake for 25-30 minutes, turning halfway through, until golden and crispy.
- 6 Drizzle with maple syrup and sprinkle with fresh chives before serving.
- 7 Add a dollop of Greek yogurt on top for a creamy finish.