

Sweet Potato Bites

Need a last-minute Thanksgiving appetizer? Look no further.

TOTAL TIME: 0:25

COOK: 0:20

LEVEL: EASY

SERVES: 6-8 SERVINGS

INGREDIENTS

- 3-4 medium sweet potatoes, peeled
 - 2 tbsp. melted butter
 - 1 tsp. maple syrup
 - kosher salt
 - Marshmallows, for topping
-
- Pecan halves, for topping

DIRECTIONS

1. Preheat oven to 400 degrees F.
2. Slice sweet potatoes into 1/4" coins. Toss with melted butter and maple syrup and place in an even layer on a baking sheet. Sprinkle each coin with salt. Bake for about 20 minutes, or until tender, flipping the sweet potatoes halfway through. Remove baking sheet from oven and turn on the broiler.
3. Top each cooked sweet potato round with a marshmallow. Place under broiler and broil until the marshmallow is puffed and golden. Immediately remove from oven and top each marshmallow with a pecan half.