



RECIPES

Sweet Potato Slices with Cashew Crème

INGREDIENTS:

2 large Sweet potatoes, sliced
1/4-1/2 inch thick

2 tablespoons olive oil

½ teaspoon cinnamon

¼ teaspoon salt

Cashew Crème:

1 cup cashews, soaked in water
about 1 hour or up to overnight

½ cup almond milk

1 teaspoon cinnamon

¼ teaspoon nutmeg

1 tablespoon honey

INSTRUCTIONS:

1. Preheat oven to 425°F. Wash and slice sweet potatoes to create round slices. Toss slices with olive oil, cinnamon and salt and place rounds on parchment lined baking sheet.
2. Bake about 30-35 minutes, until bottoms appear somewhat golden brown and sweet potatoes are tender and can be pierced with a fork.
3. While potatoes are cooking, drain soaked cashews and place in blender or food processor with milk, cinnamon, nutmeg and honey. Blend until creamy.
4. When potatoes are done baking, top with about 1 tablespoon cashew crème and enjoy!

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Adapted from: <http://www.runningtothekitchen.com/twice-baked-sweet-potatoes-with-cinnamon-cashew-cream/>

