



INGREDIENTS

- 3 Sweet Potatoes
- Olive Oil, to taste
- Salt, to taste
- Pepper, to taste
- ½ cup Marinara Sauce
- ½ cup Shredded Mozzarella Cheese
- Fresh Basil, to garnish

DIRECTIONS

1. Preheat oven to 350 F. Line two baking sheets with parchment paper.
2. Carefully slice sweet potatoes into ½ inch rounds.
3. Transfer sweet potato rounds to a large bowl. Drizzle with olive oil and season with salt and pepper. Stir to coat.
4. Transfer rounds to the baking sheets, spacing evenly.
5. Bake for 30 minutes, flipping halfway, until golden brown.
6. Top the sweet potato rounds with marinara sauce and mozzarella.
7. Bake for another 5 minutes, or until cheese is melted the sauce is warmed through.
8. Garnish with fresh basil and serve. Enjoy!

Sweet Potato Pizza Bites

Gluten Free | Vegetarian

Yield:
4 Servings

Prep Time:
10 Min

Cook Time:
40 Min