

Sweet Potato Casserole Bites

MG Newsletter, Julie Hyske

Makes 15-20 sweet potato bites

2 medium sweet potatoes

5-6 large marshmallows

15-20 pecan halves

2 tbsp pure maple syrup

olive oil

non-stick spray

Preheat oven to 400°F. Scrub sweet potatoes and slice between ¼-inch thick. Slice each marshmallow into 3 pieces. (it's easier to refrigerate marshmallows first and use a serrated knife). Lightly drizzle sweet potatoes with olive oil and toss to coat evenly. Transfer the potato slices to a foil-lined pan that has been prepared with non-stick spray. Bake for 10 minutes. Flip and bake for 10 more minutes. Remove and top sweet potatoes with a drizzle of maple syrup, followed by marshmallow slices and broil on high for a few seconds or until lightly browned. Remove from oven and immediately top with a pecan half.

