



## VEGETARIAN APPETIZER

### Sweet Potato Bites

1 lb. Sweet Potato, fresh  
½ tsp. Cumin Seeds, ground  
½ tsp. Paprika, smoked  
1 tsp. Sea Salt  
15 oz. Brie Cheese Spread  
6 oz. Blackberries, fresh

#### METHOD OF PREPARATION:

1. Take brie cheese from refrigerator and set out for use at room temperature later.
2. Scrub the sweet potatoes, peel, and slice into ¼ inch slices with a chef knife.
3. Line a baking sheet with parchment paper and spread out the sweet potatoes in a single layer and bake at 400°F for about 10 minutes or until tender.
4. Combine cumin, paprika and sea salt together in a small bowl. Set aside.
5. Fry slices in a small amount of oil for 1-2 minutes or until slightly crisp. Lay slices on paper towel and sprinkle with spice mixture.
6. Spread ¾ ounce brie cheese on each slice.
7. Place a fresh blackberry on top as garnish.

MAKES: 20 each

NUTRITION: 90 Calories, 5 g Fat, 3 g Saturated Fat, 0 g Trans Fat, 20 mg Cholesterol, 320 mg Sodium, 7 g Carbohydrate, 1 g Dietary Fiber, 3 g Sugar, 4 g Protein

WEIGHT WATCHER SMARTPOINT = 4

ALLERGENS: Milk