

Sweet Potato Toasts with Blueberries and Tahini Sauce

Servings: **4**

Prep Time: **10 MIN**

Cook Time: **20 MIN**



INGREDIENTS

- **1** large sweet potato, cut lengthwise into 1/4-inch thick slices
- **1 tablespoon** canola oil
- **1/2 teaspoon** salt
- **2 tablespoons** tahini paste
- **1 tablespoon** maple syrup
- **1 tablespoon** water
- **1 cup** fresh blueberries
- **4 tablespoon** toasted sesame seeds

INSTRUCTIONS

- 1** Preheat oven to 425°F. Toss sweet potatoes in oil and salt. Arrange in a single layer on a baking sheet lined with parchment paper. Bake for 18 to 20 minutes, or until golden and crispy.
- 2** Whisk together tahini paste, maple syrup and 1 tablespoon water until smooth.
- 3** Toss blueberries with tahini sauce; spoon onto sweet potato toasts. Sprinkle with sesame seeds.

Notes: This recipe is gluten-free.



Grab a
boost of
blue