

Sweet Potato with Brie and Pear

4 sweet potatoes, peeled
2 tablespoons olive oil
2 pears, peeled

2 tablespoons brown sugar
Brie wedge



(Fold along the line)

1. Preheat oven to 375°F.
2. Cut the sweet potatoes into slices about 1 inch thick. Gently puncture each potato bite twice with a fork, and place in a single layer onto a cookie sheet. Brush both sides with oil, and bake for 25-30 minutes, flipping halfway through when the potatoes begin to brown. Using a 1½-inch circle cutter, trim each slice into round bites, discarding the excess potato.
3. Cut pears into thin, small slices, and place them on top of the sweet potatoes. Sprinkle with brown sugar, and bake for an additional 10 minutes.
4. Slice Brie into small wedges, and stack on top of the sweet potatoes and pears. Broil for 2 minutes before removing the baking sheet from the oven. Serve warm.

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(Cut along the line) 