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Sweet potato toast pizza

INGREDIENTS

large sweet potato

@otamotfoods or @raoshomemade tomato sauce

Shredded organic mozzarella

Fresh chopped basil

PREPARATION

- 1 Preheat oven to 375 degrees Fahrenheit and line a baking sheet with parchment paper.
- 2 Slice sweet potato in vertical cuts
- 3 Brush the sweet potato slices with olive oil and salt and pepper. Spread them out evenly on the baking sheets. Bake for 40 minutes until slightly golden brown.
- 4 Top each slice with 1/2 tablespoon tomato sauce and a sprinkle the cheese. Bake for another 3-5 minutes until melted. I turn the oven on broil for the last minute. Please keep watch to make sure it doesn't burn.
- 5 Top with fresh basil and red pepper flakes and enjoy!

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