

Elegant Spring Appetizer | Sweet Potato Rounds with Burrata & Sage Pesto

This isn't your average appetizer. These spring-inspired sweet potato rounds are topped with roasted beets, creamy burrata, and a fresh walnut sage pesto—perfect for brunch, entertaining, or a weeknight treat.

Rooted in seasonal flavor and simplicity, this recipe layers texture, color, and richness in every bite. Bonus: it's vegetarian, naturally gluten-free, and totally satisfying.



Recipe:**Ingredients:**

For the Sweet Potato Rounds:

2 medium sweet potatoes (sliced into ½-inch rounds)

2 tablespoons olive oil

½ teaspoon sea salt

¼ teaspoon black pepper

For the Roasted Beets:

2 medium beets (peeled and sliced)

1 tablespoon olive oil

¼ teaspoon salt

¼ teaspoon black pepper

For the Walnut Sage Pesto:

½ cup fresh sage leaves

1/2 cup toasted walnuts plus more for garnish

1 clove garlic

¼ cup grated Parmesan cheese

¼ cup olive oil

¼ teaspoon salt

2 tablespoons lemon juice

1/4 cup water

1 ball burrata cheese (torn into pieces)

Garnish: chopped toasted walnuts, fresh parsley, and a sprinkle of paremsan

Instructions:

Roast the Sweet Potatoes & Beets:

Preheat oven to 400 degrees

Toss sweet potato slices with olive oil, sea salt, and black pepper. Arrange in a single layer on a baking sheet.

Toss beet slices with olive oil, salt, and black pepper.

Place on a separate sheet.

Roast for 25 to 30 minutes, flipping halfway through, until tender and slightly caramelized.

Prepare the Walnut Sage Pesto:

In a food processor, blend sage, walnuts, garlic, Parmesan cheese, olive oil, salt, and lemon juice until smooth.

Assemble the Dish:

Arrange roasted sweet potato rounds on a serving plate.

Top each with a slice of roasted beet, a spoonful of walnut sage pesto and a dollop of burrata.

Sprinkle with toasted walnuts, fresh parsley and parmesan.

Serve & Enjoy!

Drizzle with extra olive oil if desired. Serve warm or at room temperature.