



BAKED SWEET POTATO ROUNDS

3 sweet potatoes – cleaned and cut into ½" thick rounds

3 Tbsp. olive oil

1 Tbsp. **Mango Chili Lime Seasoning**

3 tsp. **The Perfect Blend - Garlic, Cracked Pepper & Seasoned Sea Salt**

2 tsp. **Sunset Seasoned Salt**

1 small Brie cheese wheel

3-4 Tbsp. **Maple Bourbon Apricot Glaze**

½ cup roasted walnuts, chopped

⅓ cup dried cranberries

Combine olive oil and seasonings. In a large bowl toss the cut sweet potatoes with the oil and seasoning mixture, making sure everything is coated. Line a large baking sheet with parchment paper and place the sweet potatoes in an even layer. Bake the sweet potatoes for 8-10 minutes on each side (16-20 minutes total). Remove from the oven and top with a small slice of Brie and put back in the oven for 1 minute. Transfer to a serving plate and spoon a small amount of **Maple Bourbon Apricot Glaze** over top of each round and sprinkle with walnuts and cranberries.

