



Sweet Potato Bistro Bruschetta

2006 Sweet Rewards Recipe Contest; Side Dish Winner

Ingredients:

- ¼ Cup chopped walnuts
- 4 Slices prosciutto
- 1 (15-ounce) Can Louisiana sweet potatoes, drained and finely chopped
- 2 Cups fresh arugula leaves
- ¼ Cup (2 ounces) crumbled blue cheese
- 1 Bartlett pear, cored and thinly sliced
- 2 Tablespoons red wine vinegar
- 2 Tablespoons extra virgin olive oil
- 1 Tablespoon chutney
- 1 Tablespoon fresh or ½ teaspoon dried tarragon
- 1 Teaspoon Dijon mustard
- 1 Large French bread baguette, cut into 1-inch slices and toasted

Instructions:

Place walnuts in a small skillet; cook over medium-high heat 3 minutes or until lightly browned, shaking pan frequently. Remove from heat; set aside. Brown prosciutto over medium-high heat until crisp. Cool and crumble; set aside. Combine sweet potatoes, arugula, blue cheese and pear slices in a large bowl. In a small bowl, combine vinegar, oil, chutney, tarragon and mustard. Whisk until emulsified. Drizzle over sweet potato mixture; toss gently. Spoon sweet potato mixture generously onto bread slices, top with a sprinkle of walnuts and crumbled prosciutto.

Serving Size: 6-8

Cook Time: 30 minutes

Categories:

Sweet Rewards
Sides
Breads
Nuts
Vegetarian

Credits:

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