

Sweet Potato Rounds **with A Frame Datil Pepper Sauce,** **Goat Cheese, Basil and Pecans**

All ingredients can be purchased at the Rype & Read Downtown Farmers Market. The special ingredient in this recipe, *A Frame Datil Pepper Sauce*, is Gluten free, has NO High Fructose Corn Syrup, preservatives or artificial flavorings.

Ingredients:

1 bottle *A Frame Datil Pepper Sauce*
3-4 Sweet Potatoes (Orange, White and Purple)
¼ cup Halved Pecans
Goat Cheese
Chopped fresh Basil
2-3 Tbsp Olive Oil
Pinch Sea Salt

Directions:

Peel and slice Sweet Potatoes to roughly 1 inch slices. In a bowl, toss and coat potatoes in 2-3 tablespoons of olive oil and sprinkle with a few pinches of sea salt.

On a lightly greased baking sheet spread potatoes evenly so they are not touching. Bake at 400 degrees for 35-40 minutes until browned.

Remove from oven. Brush with *A Frame Datil Pepper Sauce*. Crumble Goat Cheese on top of each round. Sprinkle basil on top of the cheese, add half of a halved pecan. Brush once more with remaining *A Frame Sauce*.

Enjoy!!!

Credit: @aframesauce

