

Sweet Potato Toast - 5 ways



Servings:

12 Servings

Prep Time:

30 minutes

Ingredients

- 2 bags **Caulipower Roasted Sweet Potato Slices**
- 2 **Avocado**
- 1/3 cup **Pico de Gallo**
- 8-10 **Cooked Shrimp**
- - **Salt & Pepper to Taste**
- - **Olive Oil**
- 3 pieces **Cooked Bacon**, crumbled
- 1 **Tomato**, sliced
- - **Lettuce**
- ½ cup **Rotisserie Chicken**, shredded
- 3 tbsp **Buffalo Hot Sauce**
- 3 tbsp **Ranch Dressing**
- 2 tbsp **Scallions**, diced
- ½ cup **Dave's Tuna Salad**

Method of Preparation

Step 1

Toast sweet potato slices on high for 2 cycles or until heated through.

Recipe yields 5 toasts per flavor.

Step 2

Buffalo Chicken Toast:

Mix shredded rotisserie meat with buffalo sauce.

Scoop onto each slice.

Drizzle with ranch dressing and garnish with scallions.

Step 3

Tuna Melt Toast:

Cover toast with desired lettuce.

Scoop Dave's Tuna Salad over lettuce and top with ½ slice cheddar cheese.

Place in toaster or oven to melt cheese.

Step 4

B.L.T. Toast:

Cover toast with desired lettuce.

Top with tomato slices and crumbled bacon.

- 3 slices **Cheddar Cheese**
- 3 tbsp **Nutella or Nut Butter Spread**
- 2 **Bananas**, sliced
- 1 tsp **Chia Seeds**

Drizzle olive oil and season with salt/pepper.

Step 5

Shrimp & Pico de Gallo Toast:

Spread mashed avocado over toast.

Top with a scoop of Dave's Pico de Gallo. Top with pieces of cooked shrimp.

Drizzle with olive oil and season with salt & pepper.

Step 6

Banana Nutella Toast:

Spread Nutella over toast.

Top with banana slices.

Garnish with chia seeds.

For additional recipes & nutrition facts, visit us again at www.davesmarketplace.com