



## Smoked Salmon Sweet Potato Crostini

4 servings  
30 minutes

### Ingredients

- 2 Sweet Potato (large, sliced into even rounds)
- 3 milliliters Avocado Oil
- 750 milligrams Sea Salt
- 2 Avocado
- 70 grams Smoked Salmon (roughly chopped or sliced)
- 3 grams Chives (finely chopped)

### Directions

- 1 Preheat the oven to 220°C (425°F) and line a baking sheet with parchment paper.
- 2 In a bowl, add the sweet potato rounds along with avocado oil and sea salt. Toss to combine. Place the rounds on the baking sheet, ensuring they are spread out evenly. Bake for 12 minutes, flip and bake for 10 minutes more. Remove and set aside.
- 3 In a bowl, add the avocado and mash with a fork. Add the mashed avocado to the sweet potato crostini and top with smoked salmon and chives. Serve and enjoy!

### Notes

**Leftovers:** Best enjoyed within the same day.

**Serving Size:** One serving is approximately four crostini.

**No Chives:** Use dill instead.

**Sweet Potato:** For an extra-crispy crostini, broil for 2 minutes after baking.