Sweet Potato Toast

**Ingredients:**
1 Sweet Potato
Toppings (listed below)

(Toaster)

**Topping Ideas:**
- Hummus & Cucumbers
- Poached Egg, Avocado & Tomato Sauce
- Peanut Butter & Banana Slices
- Almond Butter & Blueberries or Strawberries
- Ricotta Cheese & Honey
- Cheese & Tomato
- Fried Egg & Cheese
- Cream Cheese & Chives
- Guacamole & Lime Juice
- Peanut Butter, Jelly & Granola
- Guacamole, Sausage & Peppers
- Smoked Salmon, Cucumbers & Avocado
- Prosciutto, Thin Sliced Melon & Parmesan
- Spinach, Tuna & Tomatoes
- Peanut Butter & Honey
- Nutella & Bananas
- Almond Butter, Dates & Shaved Coconut
- Smashed Peas, Feta Cheese & Salmon
- Pesto, Fried Egg & Tomato
- Feta Cheese, Olives & Olive Oil

**Directions:**
1. Slice a sweet potato lengthwise into quarter inch slices.
2. Insert sweet potato slices into a toaster on high heat. If necessary, continue toasting until tender. When the sweet potato toast is done, you should be able to place a fork through it easily.
3. Add toppings to toast if desired, and serve!

**Recipe Note:** If you don’t have a toaster just place on a greased baking sheet and bake, 400 degrees, for 10-15 minutes.