

<b>VANDALIZED TAPENADE ROUNDS</b>	<i>This unique bite-sized appetizer captures what it is like to be BOLD and different. Combining the savory taste of olive tapenade that has a little kick with the creamy texture of a perfectly toasted sweet potato, this recipe will leave you wanting more. The simplicity in making it allows all who are BRAVE to try it themselves!</i>
<b>FROM THE KITCHEN OF</b>	<i>Aubrey Speer, Tiana Johnson</i>
<b>TOTAL SERVINGS</b>	<i>10 Appetizers</i>
<b>SERVING SIZE</b>	<i>1 Appetizer</i>
<b>DIETARY CONSIDERATIONS</b>	<i>Vegetarian</i>
<b>WINE PAIRING SUGGESTION</b>	<i>2019 'Veronique' Bordeaux- Style Blend</i>

## INGREDIENTS FOR VANDALIZED TAPENADE ROUNDS

### Sweet Potato

<b>1 large</b>	<i>Sweet Potato</i>
<b>2 tablespoons</b>	<i>Olive Oil</i>
<b>½ tablespoon</b>	<i>Garlic Salt</i>

### Tapenade

<b>1 (6oz) can</b>	<i>Black Olives</i>
<b>1 (10oz) jar</b>	<i>Green Olives with Pimento</i>
<b>2 tablespoons</b>	<i>Olive oil</i>
<b>1 ½ tablespoons</b>	<i>Minced Garlic</i>
<b>3 teaspoons</b>	<i>Lime Juice</i>
<b>2 teaspoons</b>	<i>Oregano</i>
<b>1 tablespoon</b>	<i>Crushed Red Pepper</i>

### Serving

<b>4 oz</b>	<i>Cream Cheese</i>
<b>¼ bunch</b>	<i>Fresh Parsley</i>

## DIRECTIONS FOR SWEET POTATOES

<b>STEP 1</b>	<i>Preheat the oven to 420 degrees</i>
<b>STEP 2</b>	<i>Peel the sweet potato and cut into 1/2 inch thick rounds</i>
<b>STEP 3</b>	<i>In a bowl, toss together and coat the sweet potatoes rounds in olive oil and garlic salt</i>
<b>STEP 4</b>	<i>Coat a baking sheet in olive oil and lay out the sweet potato rounds</i>
<b>STEP 5</b>	<i>Cook the sweet potatoes for 7 minutes at 420 degrees</i>
<b>STEP 6</b>	<i>While the potatoes are still in the oven, flip the potatoes and increase the heat to 480 degrees</i>
<b>STEP 7</b>	<i>Let the potatoes cooks for 4 minutes, flip again, and cook for another 4 minutes at 480 degrees (The potatoes should be toasted on the outside and a fork should easily puncture through them)</i>
<b>STEP 8</b>	<i>Remove the potatoes from the oven and place them on a plate lined with a paper towel to absorb the excess oil</i>

## DIRECTIONS FOR TAPENADE

<b>STEP 9</b>	<i>Wash the green and black olives and add them to a food processor. Pulse until olives are chopped.</i>
<b>STEP 10</b>	<i>Place chopped olives in a separate bowl and add olive oil, minced garlic, lime juice, oregano, and crushed red peppers. Mix together.</i>

## DIRECTIONS FOR SERVING

<b>NOTE</b>	<i>Remove the cream cheese from the refrigerator to soften</i>
<b>STEP 11</b>	<i>Put ½ tbsp cream cheese on each sweet potato round</i>
<b>STEP 12</b>	<i>Add a spoonful of tapenade on top of the cream cheese and garnish with parsley.</i>

## NUTRITIONAL DATA FOR VANDALIZED TAPENADE ROUNDS

<b>CALORIES</b>	<i>95Cal</i>
<b>TOTAL FAT</b>	<i>11g</i>
<b>CHOLESTEROL</b>	<i>10mg</i>
<b>SODIUM</b>	<i>339mg</i>
<b>TOTAL CARBOHYDRATE</b>	<i>5g</i>
<b>Fiber</b>	<i>1g</i>
<b>Sugar</b>	<i>1g</i>
<b>PROTEIN</b>	<i>1g</i>