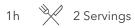
# MARLEY SPOON



## **Harvest Appetizer Platter with Stuffed Dates**

Sweet Potato-Sage Crostini, Endive & Romesco





don't let a lack of appetizer inspiration be another! We're featuring the best of fall flavors in presentational packaging. We top crostini with ricotta, sweet potato, and fried sage before we drizzle on hot honey. Alongside are prosciutto-wrapped dates stuffed with feta cheese and almonds, and don't forget the endives to dip into your romesco sauce!

#### What we send

- 1 sweet potato
- 1 baguette <sup>2</sup>
- 2 (2 oz) medjool dates
- 2 oz salted almonds 3
- 2 oz prosciutto
- 4 oz roasted red pepper pesto <sup>1</sup>
- ¼ oz smoked paprika
- ¼ oz fresh sage
- 2 (½ oz) Mike's Hot Honey
- 4 oz ricotta 1
- · 4 oz Belgium endive
- 1.4 oz feta cheese 1

## What you need

- · olive oil
- kosher salt & ground pepper
- balsamic vinegar (or red wine vinegar)
- butter <sup>1</sup>

#### **Tools**

- 2 rimmed baking sheets
- · parchment paper
- food processor or blender
- · medium skillet

#### **Allergens**

Milk (1), Wheat (2), Tree Nuts (3). May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

#### **Nutrition per serving**

Calories 670kcal, Fat 38g, Carbs 69g, Protein 18g



## 1. Roast sweet potato

Preheat oven to 425°F with a rack in the upper third.

Scrub **sweet potato**; cut into ¾-inch pieces. Toss on a parchment-lined rimmed baking sheet with **1 tablespoon oil**; season with **salt** and **pepper**. Bake on lower oven rack until tender and browned in spots, 30-40 minutes.



## 2. Prep crostini & dates

Cut **bread** into ¼-inch slices. Transfer to a second parchment-lined rimmed baking sheet; drizzle both sides with **oil**.

Stuff each **date** with **feta** and **1 almond**. Cut **prosciutto** lengthwise into strips the same width as the dates. Wrap each date with 1 prosciutto strip. Transfer to baking sheet with bread.



### 3. Bake crostini & dates

Bake **crostini and dates** on upper oven rack, flipping both after 5 minutes, until dates are browned and crisp and crostini is golden-brown, 10-14 minutes total.



#### 4. Make romesco

In a food processor or blender, combine red pepper pesto, half of the remaining almonds, 2 crostini, 2 tablespoons each of oil and water, 2 teaspoons vinegar, and 1½ teaspoons smoked paprika. Blend until smooth, adding more water 1 tablespoon at a time if too thick. Season to taste with salt and pepper. Transfer to a serving bowl; set aside until ready to serve.



## 5. Fry sage

Coarsely chop **remaining almonds**. Pick **sage leaves** from stems; discard stems.

In a medium skillet, melt **2 tablespoons butter** over medium heat. Add sage and cook, flipping occasionally, until leaves are dark green and crisp and butter is browned, 3-5 minutes. Transfer to a paper towel-lined plate. Add **sweet potatoes** and **hot honey** to skillet; mix well to coat.



6. Assemble & serve

Season ricotta with salt and pepper. Top each crostini with ricotta, 2-3 sweet potato pieces, a sprinkle of almonds, and a sage leaf; drizzle with remaining honey from skillet. Serve alongside dates.

Separate endive leaves. Garnish romesco with remaining almonds and a drizzle of oil. Serve with endives and any remaining crostini. Enjoy!