



Harvest Appetizer Platter with Stuffed Dates

Sweet Potato-Sage Crostini, Endive & Romesco



1h



2 Servings

Take a seat at our premium table! You've had enough frights this Halloween—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 blue cheese and almonds, and don't forget the endives to dip into your romesco sauce!

What we send

- 1 sweet potato
- 1 baguette ¹
- 2 (2 oz) medjool dates
- 2 (1 oz) salted almonds ¹⁵
- 2 oz prosciutto
- 2 (2 oz) roasted red pepper pesto ⁷
- ¼ oz smoked paprika
- ¼ oz fresh sage
- 2 (½ oz) Mike's Hot Honey
- 4 oz ricotta ⁷
- 4 oz Belgium endive
- 1 oz blue cheese crumbles ⁷

What you need

- olive oil
- kosher salt & ground pepper
- balsamic vinegar (or red wine vinegar)
- butter ⁷

Tools

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

Allergens

Wheat (1), Milk (7), Tree Nuts (15).
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.



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.



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 **blue cheese** 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.



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!