

MARLEY SPOON



Appetizer Platter with Stuffed Dates

Sweet Potato-Sage Crostini, Endive & Romesco

 1h  2 Servings

Take a seat at our premium table! You've got enough to worry about—don't let a lack of appetizer inspiration be another! 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 ²
- 2 (2 oz) diced dried dates
- 2 (1 oz) salted almonds ³
- 2 oz prosciutto
- 2 (2 oz) roasted red pepper pesto ¹
- ¼ oz smoked paprika
- ¼ oz fresh sage
- 2 (½ oz) Mike's Hot Honey
- 4 oz ricotta ¹
- 4 oz Belgium endive
- 2 oz feta ¹

What you need

- olive oil
- kosher salt & ground pepper
- balsamic vinegar (or red wine vinegar)
- butter ¹

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.



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 **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.



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.



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.



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!