

# SWEET POTATO SANDWICHES

## with FETA and SALSA VERDE

**SERVES 4 / 30 MINUTES**

The meatiness of sweet potatoes makes them perfect for sandwiches; salty feta and salsa verde add savoriness.

- 2 medium sweet potatoes (about 1½ lbs. total), peeled and sliced into ½-in.-thick rounds
- 2 tbsp. plus ¼ cup extra-virgin olive oil
- ½ tsp. each fennel seeds and kosher salt
- ¼ tsp. red chile flakes
- 1 garlic clove, minced
- 1 tbsp. brined capers, minced
- 2 cups loosely packed flat-leaf parsley leaves, finely chopped
- ½ tsp. lemon zest
- 1 seeded baguette, cut crosswise into 4 equal pieces, each piece cut in half horizontally
- 4 oz. feta cheese, crumbled

1. Preheat oven to 450°. In a large bowl, combine sweet potato rounds, 2 tbsp. oil, the fennel seeds, salt, and chile flakes. Toss to coat. Transfer sweet potatoes to a parchment paper-lined rimmed baking sheet and spread out in a single layer. Bake, turning once, until soft and golden, about 20 minutes.
2. Meanwhile, make salsa verde: Mix garlic, capers, parsley, zest, and remaining ¼ cup oil.
3. Heat baguette pieces in the oven until just warmed through, about 8 minutes; then make 4 sandwiches with sweet potato rounds, salsa verde, and feta.

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PER SANDWICH 652 Cal., 39% (254 Cal.) from fat; 18 g protein; 29 g fat (7.8 g sat.); 82 g carbo (7.2 g fiber); 1,279 mg sodium; 25 mg chol. V

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