

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.

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

