



## Sweet Potato Toast with Greek Yogurt & Blueberries

2 servings

15 minutes

### Ingredients

- 1 Sweet Potato (large)
- 1/4 cup Plain Greek Yogurt
- 1/2 cup Blueberries
- 2 tbsps Almond Butter
- 1/8 tsp Cinnamon

### Directions

- 1 Trim the pointy ends off of the sweet potato then lay it on its side on a cutting board. Slice it lengthwise into 1/4 inch slices.
- 2 Place the sweet potato slices into the toaster and toast twice or until golden brown. If you do not have a toaster, place on a baking sheet under the grill for 3 to 6 minutes per side, or until golden brown.
- 3 Once the sweet potato has cooled slightly, add the yogurt to each slice. Top with blueberries, almond butter, and cinnamon. Enjoy!

### Notes

**Leftovers,** Refrigerate leftover slices separate from the toppings in an airtight container for up to three days. To reheat, toast each slice until warm, or place under the grill for roughly 3 minutes per side.

**Dairy-Free,** Use coconut or cashew yogurt instead of Greek yogurt.

**Nut-Free,** Use coconut butter, tahini or sunflower seed butter instead of almond butter.

**Additional Toppings,** Add hemp seeds, flax seeds or chia seeds on top.