



VEGGIE PIZZA BITES



INGREDIENTS

- 1 Sweet potato
- 1 Tbsp Olive oil
- 4 oz Low-fat cream cheese, softened
- 2 tsp Milk
- 2 tsp Honey
- 1 cup Fruits and veggies (apple, carrot, broccoli, bell pepper, raisins, raisins, etc.)

SUPPLIES & EQUIPMENT

- Knife
- Cutting board
- Large mixing bowl
- Baking sheet lined with foil or parchment paper
- Oven mitts
- Small mixing bowl
- Measuring spoons
- Small mixing spoon

DIRECTIONS

1. Preheat oven to 400°F.
2. Slice the sweet potato into 1/4 inch thick rounds and place in a large mixing bowl.
3. To the mixing bowl, add oil and a pinch of salt and pepper. Toss to coat all sides of the sweet potatoes.
4. Arrange the potato rounds on a lined baking sheet and bake in the oven for 10 minutes, then flip the rounds over and continue baking for another 10 minutes, until tender.
5. Meanwhile, prepare the "sauce" for the pizza bites. In a small mixing bowl, combine the softened cream cheese, milk, and honey.
6. Prepare the toppings by finely chopping your favorite fruits and veggies.
7. When the potato "crusts" have cooled, spread on a layer of cream cheese and decorate with fruit and veggie toppings of your choice. Enjoy!

*Recipe inspired by the Recipe Runner's
Cranberry, Pecan, Goat Cheese, Sweet
Potato Bites

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