



CRISPY SWEET POTATO CEMITAS

RECIPE FROM MARTHASTEWART.COM | SERVES 4

- 2 tablespoon extra-virgin olive oil, plus more for drizzling
- ¾ cup sour cream
- 2 teaspoons chopped chipotle in adobo, plus 2 teaspoons sauce
- Kosher salt and freshly ground pepper
- 1 lb sweet potatoes, scrubbed and sliced into 1/4-inch rounds
- 1 ¼ cup panko breadcrumbs
- ½ red onion, sliced (1 cup)
- 1 teaspoon grated lime zest, plus 3 tablespoon fresh juice
- 2 cups shredded green cabbage (from 1/2 head)
- 1 can (15 ounces) vegetarian refried beans, warmed
- Toasted hamburger buns or toasted brioche buns and pickled vegetables, for serving

Preheat oven to 425°F. Drizzle a rimmed baking sheet with oil. Whisk together sour cream and chipotle and sauce; season with salt. Transfer 2/3 cup mixture to another bowl; set aside. Toss sweet potatoes with remaining mixture.

In a shallow dish, toss panko with oil; season to taste. Coat both sides of potatoes in panko, pressing to adhere; transfer to baking sheet. Roast, flipping once, until golden and crisp, 30 to 35 minutes.

Toss onion with lime zest and juice. Let stand 10 minutes, then stir in cabbage; season to taste. Spread beans over bottoms of buns. Top with cabbage and sweet-potato rounds. Spread reserved sour-cream mixture over top halves of buns; serve with pickles.

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