

SWEET POTATO FETA ROUNDS

3 long, thin sweet potatoes, peeled (about 1½ pounds)
1 tablespoon plus 1 teaspoon extra-virgin olive oil
1 garlic clove, minced
4 ounces reduced-fat feta cheese, crumbled (¾ cup)
2 tablespoons chopped fresh chives
Freshly ground black pepper

Heat oven to 450°F. Line a baking sheet with parchment paper or foil. Cut potatoes into ¾ inch-thick rounds. With a melon baller, carefully scoop a pocket into each potato round, being careful not to scoop through bottoms; discard scooped-out portion. Combine potato rounds, 1 tablespoon of the oil and garlic in a large bowl; toss to coat. Spread potatoes out on the baking sheet, scooped-out side up, and roast until potatoes are just tender and edges are starting to brown, 18 to 20 minutes. Meanwhile, mash feta, chives, and remaining 1 teaspoon oil together in a small bowl. Season with pepper to taste. Remove potatoes from oven and fill each pocket with a heaping ½ teaspoon cheese mixture. Return to oven and bake until heated through, about 5 minutes. Serve warm.