

# Sweet Potato and Roasted Broccoli Toasts

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1 large sweet potato, peeled, cut into 1" pieces  
½ cup fresh orange juice  
Kosher salt and freshly ground black pepper  
1 large head broccoli, stem removed, cut into large florets  
8 Tbsp olive oil, divided  
4 slices ¾"-thick crusty bread  
2 Tbsp chopped raw pistachios  
1 Tbsp fresh lemon juice  
1 Tbsp chopped fresh basil, divided  
1 Tbsp chopped fresh mint, divided  
Flaky sea salt (such as Maldon)

- Combine sweet potato, orange juice, and 1 cup water in a small saucepan; season with salt and pepper. Bring to a boil, reduce heat, and simmer until sweet potato is very soft and liquid has evaporated, 20–25 minutes. Remove from heat and mash. Let cool slightly.
- Preheat oven to 425°. Toss broccoli and 2 Tbsp. oil on a rimmed baking sheet; season with salt and pepper. Roast until tender, 15–20 minutes. Let cool, then coarsely chop.
- Meanwhile, brush both sides of bread with 2 Tbsp. oil total and toast on a baking sheet until golden brown, 6–8 minutes.
- Toss broccoli, nuts, lemon juice, half of basil and mint, and remaining 4 Tbsp. oil in a large bowl; season with salt and pepper.
- Spread toasts with sweet potato, top with broccoli mixture and remaining basil and mint, and sprinkle with sea salt. Cut into pieces.



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