

Herbed Goat Cheese and Sweet Potato-Stuffed Zucchini Blossoms

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What you need:

2 medium/large sweet potatoes (about 1 1/2 pounds), peeled and cut into 1/2" chunks

1 tablespoon olive or avocado oil, plus more for drizzling

11-15 zucchini blossoms, stamens removed

4 ounces soft goat cheese

5 sprigs fresh thyme, picked

1/3 cup fresh mint, finely chopped (plus more, very thinly sliced, for serving)

1/2 cup basil leaves, finely chopped

one lemon, zested and juiced (about 1 tablespoon of juice)

1/4 teaspoon black pepper

salt, to taste

2 eggs, lightly whipped

What to do:

Preheat oven to 400 degrees Fahrenheit.

Toss sweet potato chunks with oil and arrange on parchment-lined baking sheet.

While sweet potatoes roast, mix together goat cheese, thyme leaves, mint, basil, lemon zest and lemon juice in a medium bowl.

When sweet potatoes are crisp-tender (about 20 minutes), put in bowl with goat cheese mixture and mash together with a fork. Taste for lemon, salt and pepper. Adjust as needed and add eggs. Mix well.

Line the same baking sheet with a fresh sheet of parchment and lightly grease with oil.

Using a small spoon, scoop the goat cheese-sweet potato mixture into blossoms (it's okay if they split, just wrap the petals around the stuffing) and arrange on prepared baking sheet. Drizzle with oil and bake for about 20 minutes, until they're beginning to brown and crisp. They will also be nice and puffy :).

Sprinkle with thinly sliced mint and serve alone or with a dipping sauce. I like a simple red pepper sauce.