

These healthy, vegan potato sliders will have guests coming back for round two (or three), thanks to their layers of varying textures and succulent flavors. Each slider is topped with nutrient-dense sprouts and a tang of herbs from our Everyday Blend seasoning, making them the perfect year-round indulgence.

Sprouted Potato Sliders

Prep: 10-15 minutes

Total: 35-40 minutes

Serves: Makes 10 sliders

Ingredients:

2 medium/large russet potato, sliced into ½” thick rounds (makes roughly 10 rounds)

2 ripe avocados, mashed

1 teaspoon Ava Jane’s Everyday Blend

2 Tablespoon avocado or olive oil

¼ cup red onion, diced

¼ cup sprouts of choice (alfalfa, broccoli, etc ...)

½ tsp sea salt

Squeeze of fresh lemon juice

Instructions:

Preheat oven to 425°F and line a large baking sheet with parchment paper.

Brush each side of the potato rounds with 1 Tablespoon olive oil, then place on the baking sheet.

Roast for 15 minutes in the preheated oven, flip each one, then continue to roast another 10-15 mins or until soft and beginning to brown.

Mash together avocados, red onion, lemon juice, Everyday Blend, sea salt, and 1 Tablespoon of olive oil in a bowl.

Once the potato rounds are done, remove from oven.

Let cool for 2-3 minutes, then top with avocado mash.

Add about 1 teaspoon of sprouts to the top of each slider, then finish with another dash of Everyday Blend.

Serve!