

Roasted Sweet Potatoes with Whipped Feta

Day 29 of 31 Days of Cozy 🍂

Warm, maple-roasted sweet potatoes with beautifully caramelized edges, topped with cool, tangy whipped feta, bright and tart homemade cranberry sauce, buttery honey-toasted pecans, juicy pomegranate seeds, fresh thyme, and a generous drizzle of honey.

Sweet, salty, tart, creamy, crunchy. Frankly, I think the sweet potato has outdone itself.

These little beauties are begging to be put on your Thanksgiving or Friendsgiving table. They're colorful, ridiculously delicious, and look like you spent far more time on them than you actually did.

And here's a little holiday hosting trick: if you're making my Whipped Feta Dip with Cranberry Sauce from Day 27, just double that recipe! You'll have the whipped feta and cranberry sauce ready for both appetizers. Two gorgeous dishes for practically half the labor.

Prep Time

15 minutes

Cook Time

30 minutes

Servings

6

Ingredients

For the Maple-Roasted Sweet Potatoes

- 3 medium sweet potatoes
- 2 tbsp olive oil
- 1 tbsp pure maple syrup
- ½ tsp smoked paprika
- ½ tsp garlic powder
- Salt and freshly cracked black pepper, to taste

For the Whipped Feta

- 8 oz block feta cheese
- ½ cup plain Greek yogurt
- 2 tbsp olive oil
- ¼ tsp red pepper flakes
- 1 tsp honey (optional)

For the Homemade Cranberry Sauce

- 2 cups fresh or frozen cranberries
- ¼ cup pure maple syrup
- Zest and juice of 1 orange

- ¼ tsp ground nutmeg
- Pinch of salt

For the Honey-Toasted Pecans

- ⅓ cup chopped pecans (or a small handful)
- A drizzle of honey

Regular toasted pecans work beautifully here, too!

For Assembly

- ⅓–½ cup homemade cranberry sauce
- ¼ cup fresh pomegranate seeds
- Fresh thyme leaves
- 1–2 tbsp honey, for drizzling
- Freshly cracked black pepper, optional

Instructions

1. Roast the Sweet Potatoes

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

Wash the sweet potatoes and slice them into approximately ½-inch-thick rounds. No need to peel them!

In a large bowl, toss the sweet potato rounds with olive oil, maple syrup, smoked paprika, garlic powder, salt, and pepper until evenly coated.

Arrange in a single layer on the prepared baking sheet, leaving a little space between each piece.

Roast for 25–30 minutes, flipping halfway through, until the sweet potatoes are fork-tender with golden, caramelized edges.

2. Make the Cranberry Sauce

In a small saucepan, combine the cranberries, maple syrup, orange zest, orange juice, nutmeg, and a pinch of salt.

Bring to a gentle simmer over medium heat, then reduce to medium-low.

Cook for 10–15 minutes, stirring occasionally, until the cranberries begin to burst and the sauce thickens.

Remove from heat and allow to cool slightly. The sauce will continue to thicken as it cools.

3. Make the Whipped Feta

Add the feta, Greek yogurt, olive oil, red pepper flakes, and optional honey to a food processor.

Blend for 2–3 minutes, scraping down the sides as needed, until completely smooth, light, and creamy.

Taste and adjust as desired, then refrigerate until ready to assemble.

4. Toast the Pecans

Add a handful of chopped pecans to a dry skillet over medium-low heat.

Toast for 2–3 minutes, stirring frequently, until fragrant and lightly golden.

For honey-toasted pecans, add a small drizzle of honey and toss until evenly coated. Transfer to parchment paper to cool slightly.

Or simply use regular toasted pecans!

5. Assemble the Sweet Potatoes

Arrange the warm, roasted sweet potato rounds on a serving platter.

Add a generous dollop of whipped feta to each round, followed by a small spoonful of homemade cranberry sauce.

Sprinkle the pecans over the top, followed by fresh pomegranate seeds and thyme leaves.

Finish with a generous drizzle of honey and a little freshly cracked black pepper, if desired.

Serve immediately while the sweet potatoes are still warm!

Make Ahead & Storage

Whipped Feta: Prepare up to 2 days ahead and store in an airtight container in the refrigerator. Give it a quick stir before serving.

Cranberry Sauce: Make up to 5 days ahead and refrigerate in an airtight container. It's actually even better once the flavors have had time to develop!

Pecans: Toast up to 3 days ahead and store in an airtight container at room temperature once completely cooled.

Sweet Potatoes: For the best texture, roast these fresh. You can slice them ahead of time, but wait until just before serving to season and roast.

Leftovers: Store assembled leftovers in an airtight container in the refrigerator for up to 3 days. The sweet potatoes will soften once refrigerated with the toppings, so for the best results, store the components separately.

Corinne's Tips

- Two appetizers, half the labor! Making my Whipped Feta Dip with Cranberry Sauce from Day 27? Double the whipped feta and cranberry sauce while you're at it, and you'll have the base for this recipe ready to go, too. A little holiday hosting efficiency never hurt anybody.
- Use what you have! I actually used leftover honey-toasted pecans from my Pear & Burrata Crostini from Day 7. You can do the same, make a quick batch with a handful of pecans and honey, or just use regular toasted pecans. All three options are delicious.

- Don't overcrowd the baking sheet. Giving the sweet potatoes room to roast instead of steam is the secret to those beautifully caramelized edges.
- Balance is everything. The sweet potatoes and honey bring the sweetness, the whipped feta adds a salty tang, the cranberry sauce adds a bright tartness, and the pecans bring that lovely crunch.
- For a little heat: Regular honey is what I used, but hot honey would be absolutely delicious here, too!
- Make them pretty! Scatter a few extra pomegranate seeds and fresh thyme leaves around the platter just before serving. The ruby reds, golden oranges, creamy whites, and fresh greens make this one of the prettiest dishes on the Thanksgiving table.