

Roasted Sweet Potato Salad



Servings:

6

Prep Time:

20 minutes

Cook Time:

20 minutes

Ingredients

- 3-4 **Sweet Potatoes** (approx 2 lbs), peeled & cubed
- 1 tbsp **Olive Oil**
- - **Salt & Pepper to Taste**
- ½ cup **Dried Cherries**
- ½ cup **Feta or Blue Cheese Crumbles**
- ½ cup **Chopped Walnuts**
- 1 tbsp **Parsley**
- ¼ cup **Apple Cider Vinegar**
- 2 tbsp **Honey**
- 1 tsp **Dijon Mustard**
- 1 tsp **Italian Seasoning**
- ½ tsp **Salt**
- ¼ tsp **Black Pepper**
- ½ cup **Olive Oil**

Method of Preparation

Step 1

Preheat oven to 400°F. Line baking sheet with tin foil or use an aluminum roasting pan.

Step 2

Toss sweet potatoes with olive oil, salt and pepper. Roast for 20-25 minutes until tender.

Step 3

Mix vinaigrette ingredients together in a bowl or blend in a food processor. Add to a saucepan over low heat, keep warm until serving.

Step 4

Mix cherries, walnuts, cheese and parsley with the sweet potatoes. Drizzle with half of the vinaigrette and toss well. Serve remaining dressing on the side.

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