



# Sweet Potato Salad

## Ingredients

- 2 pounds sweet potatoes (about 4 medium)
- 2 tablespoons extra-virgin olive oil
- 1 teaspoon garlic powder
- 1 teaspoon kosher salt
- Fresh ground black pepper
- 2 cups baby arugula
- 1/2 small red onion, thinly sliced into half moons
- 1/4 cup dried cranberries or cherries
- 1/4 cup pepitas, pecans, or walnuts
- 1/4 cup feta or goat cheese crumbles (optional)

## Honey Mustard Dressing Ingredients:

- 2 tablespoons honey (local, if possible)
- 2 tablespoons white wine vinegar
- 2 tablespoons Dijon or stone ground mustard
- 4 tablespoons extra virgin olive oil

## Instructions

- Roast the sweet potatoes: Preheat the oven to 450 degrees Fahrenheit.
- Dice the sweet potatoes into 3/4" cubes, leaving the skin on. In a large bowl, mix the sweet potatoes with the olive oil, garlic powder, and kosher salt.
- Line a baking sheet with parchment paper and place the sweet potatoes on top in an even layer. Bake for about 25 minutes, until the cubes are tender and browned on the bottom. (You can make ahead the roasted sweet potatoes and refrigerate until serving: bring them to room temperature prior to making the salad, or reheat them in a 350 degree oven until slightly warmed.)
- Meanwhile, whisk together the dressing ingredients in a small bowl.
- When ready to assemble the salad, in a bowl mix the roasted sweet potatoes with the baby arugula, red onion, cranberries or cherries, pepitas or nuts, cheese crumbles, and the dressing to taste. Serve.

FROM: A COUPLE COOKS