

ROASTED SWEET POTATO SALAD

YIELD: 50 ½ cup servings

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Roasting sweet potatoes brings out another layer for flavor for a potato salad. In this recipe to give it a creamy texture, tahini (sesame paste) is incorporated into the salad dressing with a small amount of honey and lemon to balance out the flavors. If you cannot get your hands on tahini paste or want to keep your kitchen free of tree nuts, sun butter can be used in a pinch, but just know the taste profile will be different.

INGREDIENTS

- 16# (about 25 large) sweet potatoes, peeled and cut into large chunks
- 1 cup of dried cranberries
- 4 small red onions, sliced thinly
- 1 cup of fresh chopped parsley
- ¼ cup of toasted sesame seeds

FOR THE SALAD DRESSING

- 2 tablespoons of North African Spice Rub
- ½ cup of Tahini (can use sun butter, if need be)
- ½ cup of rice vinegar or apple cider vinegar
- 1 cup of neutral oil such as canola
- 2 tablespoons of honey
- Juice of two lemons
- 1 tablespoon of kosher salt

DIRECTIONS

1. Preheat oven to 425F. Using a sheet pan covered with parchment paper, place the cut potatoes onto the pan. Spray the potatoes with cooking spray. Place into the oven to roast for 20 minutes. (Flip halfway through the cooking process to brown evenly.)
2. While the potatoes are roasting, combine the rest of the salad ingredients into a large bowl, except sesame seeds, (if using) then set aside.
3. Make the dressing ingredients by mixing the ingredients into a medium bowl with a whisk to combine.
4. When the potatoes are cooked and have cooled slightly, add to the bowl with the rest of the salad ingredients. Pour the dressing over the ingredients and toss well to combine. Sprinkle with toasted sesame seeds. Serve.

RECIPE NOTES - ROASTED SWEET POTATO SALAD

Recipe credits as ½ cup red/orange vegetable

Nutritional information per serving*: 127 calories; 0.67 g sat. fat; 151 mg sodium; 17.5 g carbohydrate

** nutrient data and allergen information may vary depending on the specific ingredients and equipment used in your location.*