

Roasted Sweet Potato Salad

Ingredients

3#	Sweet Potatoes
6oz	Pumpkin Seeds
1 cup	Sliced Scallion
1 each	Red Pepper, small diced
2 oz	Cilantro
1 TBL	Cinnamon
2 TBL	Honey
1 cup	EVOO
4oz	Balsamic Vinegar
To Taste	Salt & Pepper

Procedure

-Wash sweet potatoes to remove any and all dirt. Dry. Bake at 300° for 45 minutes or until soft. Remove from oven and cool for 1 hour or overnight.

-Toss Pumpkin Seeds with EVOO, S&P then spread in a single layer on a sheet pan and bake for 15 minutes at 300°.

-In a blender add Cinnamon, Cilantro, Honey & Balsamic Vinegar. Run on low for 20 seconds, then slowly stream in EVOO till incorporated. Reserve.

-Wash and Small Dice Red Peppers and Slice Scallion ¼" thick, place all in large mixing bowl.

-Medium Dice Sweet Potatoes (You can leave the skins on or remove them at this point based on personal preference), add to bowl.

-Add Pumpkin Seeds and vinaigrette to bowl, stir till mixed. Enjoy!!