



Hearty Sweet Potato Salad

I make this salad every year for my Black Friday Turkey Slam – an all day sort of Friendsgiving Open House.

Because the party goes all day, I don't want to mess with keeping things warm or risk them drying out. So, I make an entirely cold menu – Turkey Sandwiches – and this Hearty Sweet Potato Salad. I keep bowls cold in the refrigerator or freezer and swap them out on the buffet every couple of hours to keep the food cold and safe.

The warm spices (cumin, coriander, cinnamon, ginger) make this a hearty and exotic tasting dish.

Ingredients

For the Salad

- 2-2½ LBs sweet potatoes (usually 2 to 3 large ones), cubed
- 2 TBSP extra virgin olive oil
- 1 can black beans, rinsed
- 1 can corn, rinsed
- 1 red bell pepper, diced
- ½ C sliced or slivered almonds
- ½ C dried cranberries or apricots
- ¼ C fresh parsley, minced

For the Dressing

- 6 TBSP extra virgin olive oil
- 5 TBSP freshly squeezed lemon juice
- 2 TBSP freshly squeezed orange juice
- + zest from the orange
- 2 cloves garlic, minced
- 1 tsp cumin
- 1 tsp coriander
- 1 tsp paprika
- ½ tsp cinnamon
- ½ tsp ground ginger
- ½ tsp cayenne pepper (or to taste)

Directions

1. Preheat oven to 425°
2. Toss sweet potatoes with 2 TBSP olive oil + salt & pepper. Place on parchment lined baking sheet; roast until tender – about 20 minutes.
3. Meanwhile whisk dressing ingredients in a large bowl or shake in a jar.
4. While potatoes are still hot, toss with dressing.
5. Add rest of ingredients, then toss.
6. Can be served warm or cold (room temperature).

