

# SWEET POTATO SALAD

Preparation: 10 min | Cooking: 40 mins. | Servings: 6

## INGREDIENTS

*3 large sweet potatoes, peeled and cubed*  
*1 small red onion, thinly sliced into half moons*  
*1/2 cup dried cranberries*  
*1/2 cup crumbled feta*  
*1/4 cup fresh parsley, chopped*

### **For the dressing:**

*1/4 cup extra virgin olive oil*  
*2 tbsp. apple cider vinegar*  
*1 tbsp. Dijon mustard*  
*1 tbsp. honey*  
*1/2 tsp. ground cumin*  
*1/4 tsp. ground paprika*



## INSTRUCTIONS

Preheat oven to 400°. On a large, rimmed baking sheet, toss sweet potatoes and red onion in oil and then season with salt and pepper. Distribute them evenly on sheet in a single layer. Bake until tender, about 20 minutes. Let cool for 10 minutes and then transfer to a large bowl. Meanwhile, make dressing: In a small bowl or a medium liquid measuring cup, whisk together vinegar, mustard, honey and spices. Gradually pour in oil, whisking constantly until emulsified. Season with salt and pepper. Toss sweet potatoes with dressing, cranberries, feta and parsley. Serve warm or at room temperature. Top with a fried egg for added protein!