

## Sweet Potato Salad: A Sweet Twist on a Classic Dish

Saleha · 05/11/2021



### **Prep Time**

40 minutes

### **Difficulty**

Easy

### **Servings**

6

### **Description**

The sweet potato salad is the ideal option to brighten up an autumnal meal or to add a little spice into your Thanksgiving dinner. It's packed with the ingredients we love to serve with sweet potatoes. A little feta and dried cranberries, and red onions go well with the rich, sweet superfood orange. We like this salad hot right out of the oven. However, it's equally delicious in room temperature a few (two or even three) days after. It's possible to increase the quantity with green leafy vegetables like baby spinach, wrap on a sandwich or top it off with a cooked egg. Follow the step-by-step directions below to prepare the Perfect Sweet potato salad

### **Ingredients**

- 3 large sweet potatoes
- 1 small red onion, thinly sliced into half moons
- 2 tbsp. extra-virgin olive oil
- Kosher salt
- Freshly ground black pepper
- 1/2 c. dried cranberries
- 1/2 c. crumbled feta
- 1/4 c. freshly chopped parsley
- FOR THE DRESSING: 2 tbsp. apple cidervinegar
- 1 tbsp. Dijon mustard
- 1 tbsp. honey
- 1/2 tsp. ground cumin
- 1/4 tsp. ground paprika
- 1/4 c. extra-virgin olive oil

## **Instructions**

1. Preheat oven to 400°. On a large rimmed baking sheet, toss sweet potatoes and red onion in oil then season with salt and pepper.
2. Distribute them evenly on sheet in a single layer. Bake until tender, about 20 minutes. Let cool for 10 minutes then transfer to a large bowl.
3. Meanwhile, make dressing: In a small bowl or in 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.
4. Toss sweet potatoes with dressing, cranberries, feta, and parsley. Serve warm or at room temperature.