



# Sweet Potato Salad

## Ingredients

### *For the Salad*

- 3 large sweet potatoes, peeled and cubed
- 1 small red onion, halved and thinly sliced
- 1 T. extra virgin olive oil
- Salt and pepper
- ½ cup dried cranberries
- ½ cup crumbled feta cheese
- ¼ cup freshly chopped parsley

### *For the Dressing*

- 2 T. apple cider vinegar
- 1 T. Dijon mustard
- 1 T. honey
- ½ t. cumin
- ¼ t. paprika
- ¼ cup extra virgin olive oil



## Instructions

1. Preheat the 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 the 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 the dressing: In a small bowl whisk together the vinegar, mustard, honey, and spices. Gradually pour in the oil, whisking constantly until well blended. Season with salt and pepper.
4. Toss the sweet potato mixture with the dressing, cranberries, feta, and parsley. Serve warm or at room temperature.
5. Enjoy!