**Sweet Potato Salad**

RECIPE

**4**

**INGREDIENTS**

* 8 pounds sweet potatoes, peeled and cubed 1” chunks
* ½ cup olive oil
* Salt and pepper
* 3 medium apples, chopped
* 1 ½ cup pecans, chopped
* 1 cup dried cranberries

**DRESSING INGREDIENTS**

* 3 tablespoons olive oil
* 2 tablespoons apple cider vinegar
* 3 tablespoons maple syrup
* 3 tablespoons stone ground mustard
* 3 tablespoons Dijon mustard
* 2 teaspoons dried chives

**DIRECTIONS**

1. Preheat oven to 375°F. Spray two sheet pans with nonstick spray. Divide sweet potatoes between baking sheets. Divide olive oil, salt, and pepper between the two sheets. Toss to combine.
2. Spread sweet potatoes in a single layer so they aren't touching. Bake for 25 minutes. Toss and flip sweet potatoes, then bake for 15 minutes more. They should have a crispy, caramelized exterior and soft interior.
3. Meanwhile whisk together dressing ingredients in a small bowl.
4. In a large bowl place cooled sweet potatoes, apples, pecans, and dried cranberries. Gently toss with dressing. Serve warm, room temperature, or cold.

**Optional Ingredients**

* Bacon, kale, quinoa, parmesan cheese, feta cheese, walnuts, cashews, red onions, green onions, bell peppers, lemon juice, red pepper flakes, cayenne

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| **Prep Time:** 30 minutes | **Cook Time:** 40 minutes | **Total Time:** 70 minutes | **Yield:** 24 servings |