



Sweet Potato and Fennel Salad

Recipe

Serves 8-10

Salad

- ◆ 2 pounds sweet potatoes, peeled and cut into bite size cubes
- ◆ 2 fennel bulbs, cored and sliced
- ◆ ½ onion, thinly sliced
- ◆ ¼ cup dried cranberries
- ◆ 8 cups mixed greens, about 8 – 10 oz

Dressing

- ◆ ¼ cup orange juice
- ◆ 1 tablespoon apple cider vinegar
- ◆ 1 teaspoon dijon mustard
- ◆ 2- 3 tablespoons olive oil
- ◆ ¼ teaspoon ground ginger
- ◆ Salt and freshly ground black pepper



Directions

1. Place peeled and cubed sweet potatoes in a large pot and fill with water. Bring the pot of sweet potatoes to a boil over medium high heat and cook until tender, about 15 minutes. Drain the sweet potatoes and set aside to cool.
2. While the sweet potatoes cool, make the dressing. In a bowl combine all the ingredients except olive oil. Whisk well to combine.
3. Drizzle olive oil in a steady stream into the orange juice mixture, season with salt and pepper.
4. Toss cooled sweet potatoes, sliced fennel, onion, and cranberries together. Drizzle half the dressing in the sweet potato mixture and toss to coat.
5. Lay sweet potato mixture on mixed greens, and served with extra dressing on the side.