

Garden Chef Roasted Sweet Potato Salad

Salad:

3 lbs	Sweet potatoes, peeled, cut into ½ inch cubes
½ Cup	Red onions, thinly sliced
½ Cup	Fresh parsley, chopped
1 Cup	Walnuts, roasted and coarsely chopped
½ Cup	Golden raisins
3-4 Tbsp	Olive oil
1 Tbsp	Fresh thyme, chopped
1 Tbsp	Fresh rosemary, chopped
	Sea salt
	Freshly ground black pepper

Dressing:

¼ Cup	Olive oil, extra virgin
2 Tbsp	Fresh orange juice
1 Tbsp	Sherry wine vinegar or balsamic vinegar
1 Tbsp	Fresh lemon juice
2 Tsp	Minced fresh ginger
	Sea salt
	Freshly ground black pepper

Peel and cut sweet potatoes into ½ inch cubes. Place in a large mixing bowl. Add olive oil, thyme, rosemary, salt and pepper. Toss until potatoes are well coated. Place on a single layer on large baking sheet. Roast in a 400-degree oven for approximately 30 minutes until potatoes are fork tender. Remove from oven and let cool to room temperature. Toss potatoes with remaining ingredients.

Dressing:

Whisk all ingredients together in a small bowl. Season with salt and pepper. Drizzle over the potato salad.



ATLANTA BOTANICAL GARDEN