



Southwestern roasted sweet potato salad

Ingredients:

- 4 medium sweet potatoes, peeled and cut into 1-inch cubes
(approximately 6 cups)
- 1/2 cup plus 2 tablespoons olive oil, divided
- 1 teaspoon salt
- 1 teaspoon freshly ground black pepper
- 1 teaspoon ground cumin
- 1 teaspoon dried oregano leaves, preferably Mexican
- 1 (15.5-ounce) can black beans, rinsed and drained
- 1 small red onion, halved and thinly sliced
- 1 pint grape tomatoes
- 1 cup crumbled feta cheese
- 1/4 cup fresh cilantro leaves, chopped
- 3 tablespoons fresh lime juice
- 3 tablespoons fresh orange juice
- 1 to 2 teaspoons ground chipotle pepper powder

Instructions:

1. Preheat oven to 425°.
2. In a large bowl, toss sweet potatoes with 2 tablespoons olive oil. Spread potatoes in a single layer on a large baking sheet. Season with salt, pepper, cumin, and oregano.
3. Bake, stirring occasionally, for 35 to 40 minutes, or until potatoes are fork tender and beginning to brown. Remove from oven. Transfer to a large bowl and let cool slightly.
4. Add black beans, red onion, tomatoes, feta, and cilantro.
5. In a small bowl, combine lime juice, orange juice, chipotle pepper powder, and remaining 1/2 cup olive oil. Pour vinaigrette over salad, tossing gently to blend. Chill, if desired.

Serving Size: 6 servings

Cook Time: 55 minutes