

Roasted Sweet Potato Salad

Try this new twist of a summertime favorite, roasted potato salad by using sweet potatoes, honey, arugula and radishes (more vegetables!)

Serves 4-6

INGREDIENTS:

- 2 small sweet potatoes, diced
- 1/2 red onion, thinly sliced
- 1/4 teaspoon ground black pepper
- 1/2 teaspoon ground cinnamon, divided
- 1/2 cup balsamic vinegar
- 1/4 cup honey
- 2 tablespoons finely chopped chives
- 4 cups baby arugula
- 3 medium radishes, sliced paper thin



INSTRUCTIONS:

1. Preheat oven to 400°F. Toss sweet potatoes with onion, black pepper and 1/4 teaspoon cinnamon in a medium bowl. Transfer to a parchment-paper-lined baking sheet and roast until tender, about 45 minutes.
2. Meanwhile, whisk together vinegar, honey, remaining 1/4 teaspoon cinnamon and chives in a medium bowl.
3. Toss together arugula and radishes in another medium bowl.
4. To serve, arrange arugula mixture on plates. Toss sweet potatoes in balsamic mixture and spoon over arugula.

* Recipe adapted from Whole Foods Foundation