

Warm Sweet Potato Salad with Scape Miso Pesto

Yield: 4 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/baby-potatoes-japanese-recipe>

Ingredients:

- 1 cup garlic scapes coarsely chopped
- 1 cup roasted unsalted cashews
- 1 1/2 tablespoons white miso
- 1/4 cup mirin
- 1 lime juiced
- 1/4 cup sesame oil
- 1 tablespoon soy sauce
- 2 sweet potatoes large, cut into bite-sized cubes
- 14 baby potatoes purple, cut into wedges
- 3 tablespoons olive oil divided
- 1 1/2 teaspoons salt divided
- 2 ears corn shucked and broken in two
- 1 tablespoon gochugaru
- 1/2 cup peas wasabi, smashed
- 1 sheet nori cut into short ribbons
- 1 avocado pitted and sliced
- sesame seeds for sprinkling

Nutrition:

1. Calories: 610 calories
2. Carbohydrate: 35 grams
3. Fat: 49 grams
4. Fiber: 9 grams
5. Protein: 11 grams
6. SaturatedFat: 7 grams
7. Sodium: 1410 milligrams
8. Sugar: 7 grams

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