

Warm Sweet Potato Salad with Orange Vinaigrette

Yield: 6 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/the-best-sweet-potato-recipe-for-thanksgiving>

Ingredients:

- 2 pounds sweet potatoes peeled and cut into 3/4-inch cubes
- 1 tablespoon extra-virgin olive oil for sweet potatoes
- 1/2 teaspoon ground cumin
- 3/4 teaspoon salt for sweet potatoes
- 1/4 teaspoon black pepper
- 1/2 orange juiced, for dressing
- 1 tablespoon extra virgin olive oil or sunflower oil, for dressing
- 1 tablespoon apple cider vinegar
- 1 1/2 teaspoons honey plus more if desired
- 1/4 teaspoon salt plus more if desired, for dressing
- 1 dash cayenne
- 1/2 orange peeled and roughly chopped, for topping
- 2 tablespoons dried cranberries
- 1/4 cup crumbled goat cheese
- 1 scallion minced
- 2 tablespoons toasted pine nuts optional

Nutrition:

1. Calories: 260 calories
2. Carbohydrate: 38 grams
3. Cholesterol: 10 milligrams
4. Fat: 10 grams
5. Fiber: 6 grams
6. Protein: 7 grams
7. SaturatedFat: 3 grams
8. Sodium: 510 milligrams
9. Sugar: 8 grams

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