

# Roasted Sweet Potato Salad

4 to 6 servings



Savory, a bit sweet, and versatile, this autumnal side dish can be enjoyed on its own, stirred into wild rice or scattered atop a salad of mixed greens. Refrigerate in an airtight container for up to 5 days.

## INGREDIENTS

1½ to 2 pounds sweet potatoes, peeled and cut into ½-inch chunks (about 4 cups)  
 ¼ cup olive oil or avocado oil, plus more for drizzling  
 Salt  
 Freshly ground black pepper  
 2 or 3 tablespoons red wine vinegar  
 2 teaspoons honey  
 1 teaspoon Dijon mustard  
 ¼ medium red onion, minced (1/4 cup)  
 1 or 2 roasted red peppers, minced (1/4 cup)  
 ¼ packed cup chopped flat-leaf parsley  
 1/3 cup shelled/roasted pumpkin seeds (pepitas; see TIP, below)

## DIRECTIONS

- Preheat the oven to 375 degrees F. Line a rimmed baking sheet with aluminum foil.
- Spread the **sweet potato chunks** on the baking sheet in a single layer. Drizzle lightly with a little **oil**, season with **salt** and **pepper**, and toss to coat evenly. Roast for about 25 minutes, stirring them once or twice, just until fork-tender. Let cool.
- Meanwhile, whisk together the ¼ cup of **oil**, 2 tablespoons of the **vinegar**, the **honey**, **mustard**, **red onion**, and **roasted red peppers** in a mixing bowl, until well combined and emulsified. Taste, and season with **salt** and **pepper**, as needed.
- Add the cooled/roasted **sweet potato chunks**, **parsley**, and **pumpkin seeds**; toss gently to distribute and coat evenly. Taste, and add another tablespoon of **vinegar** or pinch of **salt**, as needed.
- For best flavor, let the salad rest for 15 minutes before serving.



**TIP:** The pumpkin pie-spiced pepitas from Trader Joe's add a nice flavor note to this salad.