

## Sweet Potato Salad with Apple Cider Vinaigrette

Serves 6 | Serving size: 1 cup

### Ingredients Needed:

- 3 large sweet potatoes, peeled and sliced into ¼" slices
- 2 tablespoons olive oil
- ¼ teaspoon black pepper
- ¼ teaspoon salt
- ¼ teaspoon dried thyme
- ¼ cup scallions, thinly sliced
- 2 Tablespoons apple cider vinegar or apple juice



### Directions:

1. Preheat oven to 400°F.
2. Place potatoes in a roasting pan.
3. Coat the potatoes with 1 tablespoon of oil, pepper, salt, and thyme. Toss well.

4. Cover pan with aluminum foil.
5. Roast 15 minutes or until easily pierced with a fork. Cool.
6. Toss with remaining olive oil, scallions, and apple cider vinegar or apple juice.
7. Serve immediately or refrigerate and serve later.