

## Sweet Potato Salad with Lime

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### Ingredients for 4 servings:

4 large US sweet potatoes  
8 tbsp. olive oil  
1 lime  
Salt and pepper  
200 g chanterelles  
1 bunch green onions  
30 g pine nuts  
1 bunch rocket  
80 g dried cranberries  
175 g feta cheese  
4 tbsp. sweet mustard



### Preparation:

1. Pre-heat oven to 200 °C. Peel sweet potatoes, cut into quarters and slice them. Mix sweet potato slices with 2 tbsp. olive oil, lime zest, salt, and pepper and place on a tray covered with a sheet of baking parchment. Bake in the oven for 20 min.
2. Wash chanterelles and cut in halves. Wash and cut green onions in rings. Heat oil in a pan and roast mushrooms and green onions gently, add pine nuts and briefly roast all together. Season with salt and pepper to taste. Wash and sort rocket.
3. For the dressing, mix mustard with lime juice and the remaining olive oil and season with salt and pepper to taste.
4. Dress four plates or a large platter with the ingredients prepared. Scatter feta cheese in chunks and cranberries over the vegetables. Drizzle the dressing on top.

**Preparation time:** 30 min

### Nutritional value per serving:

Energy: 1012,3 kcal / 4161,5 kj  
Carbohydrates: 142,5 g  
Protein: 20,5 g  
Fat: 36,2 g

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