

GRILLED SWEET POTATO SALAD



Grilled Sweet Potato Salad



Ingredients

2 medium Spencer Ranch sweet potatoes

1 avocado

100g snow peas

2 spring onions finely sliced

Handful of coriander leaves

5 semi dried tomatoes chopped

1 x 100g packet of rocket

2 teaspoons Moroccan spice rub

Parmesan or feta to serve

Handful of alfalfa sprouts - optional

1 cup cooked and chilled quinoa - optional

Dressing

Juice of 2 Spencer Ranch limes

1/4 cup finely chopped coriander leaves and roots

1 tablespoon olive oil

2 teaspoons honey

1/2 teaspoon Moroccan spice mix

Recipe Directions

1. Peel and slice the sweet potatoes into discs.
2. In a large bowl, toss the sweet potato slices with olive oil and Moroccan seasoning.
3. Place the sweet potato pieces on a grill over medium heat.
4. Cook until tender, approx. 8-10 minutes on each side.
5. Remove and cool to room temperature.
6. To make dressing put all ingredients in a small bowl and whisk together.
7. In a large salad bowl toss together all ingredients except the cheese of choice.

To serve: Finish by drizzling over the dressing and topping with cheese.