

Our State eats

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Kale & Sweet Potato Salad

Yield: 4-6 servings.

- 2** sweet potatoes, peeled and cubed
- 3** tablespoons olive oil, divided
- 1** teaspoon salt, divided
- 3** tablespoons apple cider vinegar
- 2** teaspoons orange juice
- 2** tablespoons honey
- 1** tablespoon Dijon mustard
- ¼** teaspoon black pepper
- 4** cups kale, torn into 1-inch pieces
- ½** cup toasted pumpkin seeds
- ½** cup golden raisins
- ⅓** cup red onion, finely chopped
- 3** ounces goat cheese, at room temperature

Preheat oven to 425°. Line a large baking sheet with parchment paper. Lay sweet potatoes in a single layer on baking sheet. Drizzle with 1 tablespoon of olive oil. Sprinkle with ¼ teaspoon of the salt and toss. Bake approximately 20 minutes, turning once, until just tender and golden brown. Remove pan from oven and allow sweet potatoes to cool.

In a small bowl, add remaining 2 tablespoons olive oil, vinegar, orange juice, honey, Dijon mustard, black pepper, and remaining ¾ teaspoon salt. Whisk to combine.

In a large bowl, toss kale, roasted sweet potatoes, toasted pumpkin seeds, raisins, onions, and dressing. Transfer to a serving platter. Garnish with crumbled goat cheese.

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