

Our State eats

Published in the May 2025 issue of Our State

Sweet Potato & Parsley Salad

Yield: 6 servings.

- 5** sweet potatoes, baked, peeled, and cut into ½-inch chunks
- 1** small sweet onion, diced
- 1** celery stalk, diced
- 3** ounces goat cheese, crumbled
- ⅓** cup extra virgin olive oil
- Juice of 1** lemon
- 2** teaspoons soy sauce
- ½** cup fresh parsley, chopped
- 4** sprigs fresh marjoram or **1** teaspoon dried marjoram
- Salt and pepper to taste**
- ½** cup toasted cashews, for garnish

Into a large bowl, add sweet potatoes, onion, celery, and goat cheese.

In a separate bowl, whisk together olive oil, lemon juice, and soy sauce. Pour dressing over sweet potato mixture and toss.

Add parsley and marjoram; toss lightly. Add salt and pepper to taste. Garnish with cashews before serving. May be served warm or at room temperature.



Subscribe to the Our State Recipe Box newsletter and get recipes weekly.
Go to ourstate.com/newsletters