



CELEBRATE BEANS!

ROASTED SWEET POTATO AND BLACK BEAN SALAD

ADAPTED FROM NY TIMES

What you need:

- 1 lb sweet potatoes
- 1 small red onion
- 3 TBS olive oil, divided
- ¼ tsp salt
- Juice and zest from one lime
- ½ tsp chili powder
- 1 cup cooked black beans (or use canned – drained and rinsed)
- ½ cup cilantro, minced
- ¼ cup pepitas

What you do:

1. Preheat oven to 400° F.
2. Peel sweet potatoes, cut into ½ inch cubes and place in a bowl.
3. Chop onion into ¼ inch pieces and add to the bowl.
4. Add 1 TBS olive oil and ¼ tsp salt. Toss until well-coated, and spread out on a sheet tray in a single layer.
5. Roast in 400° oven until sweet potatoes are tender and started to brown, 35-40 minutes.
6. While the sweet potatoes are roasting, combine the remaining 2 TBS olive oil in a jar with the lime juice, 1 tsp lime zest, minced garlic, and chili powder. Shake well.
7. Once the potatoes are done, transfer to a bowl. Add the black beans, pepitas, and cilantro. Drizzle with the dressing and toss until the salad is combined.
8. Best served with the sweet potatoes still warm.