



Sweet Potato & Quinoa Salad

Serves 10

SUMMARY

This is a fabulous and alternative salad to serve to friends and family. Quinoa is a wonderful wheat-free alternative and the maple syrup will give your salad an extra zing.



INGREDIENTS

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| 1.5 kg Sweet Potato | |
| 62.5g Quinoa | 10g Cumin |
| 5g Cayenne Pepper | 15g Tahini |
| 25g Chopped Coriander | 100ml Oil |
| 25g Spinach Leaves | 25ml Maple Syrup |
| 60g Raisins | |

METHOD

1. Pre-heat the oven at 180°C. Peel and dice your sweet potato into cubes and place on a baking tray. Drizzle oil over cubes and sprinkle with cumin and cayenne. Mix together and then cook for 20 mins or until potato is tender. Allow it to cool.
2. Rinse quinoa well and drain. Put into a saucepan and cover with cold water. Cook until pearls have burst. Once the quinoa is cooked, allow it to cool.
3. In a separate large bowl, mix together oil and tahini paste along with maple syrup. Stir in the cooked sweet potato, quinoa, raisins, spinach and chopped coriander. Mix together well then serve.

Serve on a bed of spinach leaves for an elegant finish.

