

Sweet Potato Salad with Pecans and Cranberries

Prep time:

10 minutes

Cooking time:

25 minutes

Yields:

8 servings

Ingredients:

6 cups raw sweet potatoes diced, skin on

2 tablespoon Extra Virgin Olive Oil

½ cup vegan mayonnaise

1 tablespoon dijon mustard

¼ cup green onions

¼ cup dried cranberries

¼ cup toasted pecan pieces

salt and pepper to taste

Directions:

1. Preheat oven 425F
2. Toss sweet potatoes, oil, salt and pepper together in a mixing bowl and spread evenly onto baking sheet.
3. Place in oven and cook approx. 25 minutes or until edges of the sweet potatoes get dark brown.
4. Cool potatoes, add them in large mixing bowl with green onions, cranberries and pecans.
5. Add mayo and mustard.
6. Coat potatoes with mixture and adjust seasoning if needed.
7. Serve or refrigerate.