

serves 6-8

SWEET POTATO SALAD

INGREDIENTS

- 2# sweet potato/yam peeled & cut into 1/2" cubes**
- 1 red bell pepper, large dice**
- 3 stalks celery or fennel, small dice**
- 1 large red onion, cut into large dice**
- 4 tablespoons olive oil**
- 3 tablespoons rice wine vinegar**
- 1/3 cup Italian parsley, finely chopped**
- 2 Tbsp tarragon, finely chopped**

INSTRUCTIONS

Steam the potatoes until soften enough to pierce with a fork. Set aside to cool.

Sautee in olive oil... the onion, celery and red pepper lightly until the onions begin to wilt. Pour in the vinegar to deglaze the pan.

Combine with the potatoes, tossing to mix
Add fresh herbs. Salt and pepper to taste.

May be served warm or cold.