

Sweet Potato, Spring Onion & Feta Salad



Serves 6 - 8

Prep 10 mins

Cooking 35 mins

Easy

Ingredients

2kg sweet potato, peeled & cut into large chunks
1 tbsp olive oil
140g feta cheese, roughly crumbled
50g toasted pine nut

For the dressing

3 spring onions, finely chopped
2 tbsp parsley, finely chopped
2 tbsp extra-virgin olive oil
2 tbsp clear honey
2 tbsp white wine vinegar

1. Heat oven to 200C/180C fan/gas 6. Toss the sweet potato with the oil and some seasoning. Spread on a baking parchment-lined baking tray and roast for 30-35 mins until tender. Cool to room temperature.
2. Whisk some of the dressing ingredients with a little more seasoning. Pile the potato onto a serving platter and drizzle over the dressing. Scatter over the feta and nuts, and very gently toss with your hands so you don't break up the potato. Serve the rest with the meal.