

Roasted Sweet Potato Salad by Lynn's Recipes



Lynn demonstrates a different kind of potato salad, Roasted Sweet Potato Salad. A delicious alternative to the traditional potato salad for a side dish, cookout, or picnic. From Ken's Foods.

Ingredients:

- 3 cups sweet potatoes, peeled and diced
- $\frac{3}{4}$ cup Ken's Honey Mustard Dressing, or a kind of your choosing
- $\frac{3}{4}$ cup red bell pepper, chopped
- $\frac{1}{4}$ cup green onions, chopped
- 1 teaspoon minced garlic
- $\frac{1}{4}$ cup hazelnuts, chopped and toasted
- Salt and ground black pepper, to taste

Preheat oven to 350°.

Place potatoes in a roasting pan and roast for 15 minutes until tender; cool.

In a large bowl, mix honey mustard dressing, red bell pepper, green onions, garlic and hazelnuts. Add the potatoes and season with salt and pepper.

Refrigerate until ready to serve.

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