



Hawaiian Sweet Potato Salad (vegan)

Ingredients:

- 3 cups sweet potatoes, peeled and cubed
- 1 teaspoon salt
- ¼ teaspoon cinnamon
- 1 cup mandarin oranges
- 1 medium apple, peeled and chopped
- ½ cup pecan halves, toasted in skillet
- ¼ cup dried cranberries



Dressing

- 2 tablespoons orange juice
- 1 tablespoon agave nectar
- ½ cup Grapeseed Vegenaise
- ⅛ teaspoon salt
- ¼ teaspoon ginger
- ½ teaspoon cinnamon

For Dressing: Combine all ingredients in a small bowl. Mix well.

Directions:

Place cubed sweet potatoes in a large saucepan. Cover with water and add salt. Bring to a boil over medium-high heat, then turn down and simmer for 15 minutes or until tender. Drain. Place in a medium-sized bowl.

Add remaining ingredients, including prepared dressing to a medium-sized bowl and mix well. (optional: Serve over lettuce)

Yields: 5 cups