

# So Good Sweet Potato Salad With Cranberries

1 kg	Sweet Potato, Washed, Cubed, Skin On
50 ml	Oil, Cooking
<b>20 g</b>	<b>So Good Roast Veg Sprinkle (Product Code: 3693770)</b>
<b>10 g</b>	<b>So Good Cinnamon Sugar (Product Code: 3693402)</b>
150 g	Herbs, rocket, wild
80 g	Cranberries, dried, roughly chopped
100 g	Feta Cheese, crumbled
50 g	Walnuts, roughly chopped

## METHOD

1. Pre-heat oven to 180° C. Place the sweet potatoes in a roasting dish, drizzle with oil, then sprinkle over **So Good Roast Veg Sprinkle** and a touch of cinnamon sugar.
2. Roast in the oven for 20 - 25 minutes until cooked and edges slightly caramelizing. Once done remove from oven to cool.
3. Once sweet potatoes are cool, arrange cooled sweet potato with rocket leaves on a platter.
4. Garnish with crumbled feta, chopped cranberries and walnuts.



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Day Recipes from  
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