



Peach & Sweet Potato Salad

4 servings
15 minutes

Ingredients

1/3 cup Extra Virgin Olive Oil (divided)
1 1/3 Sweet Potato (medium, sliced into small cubes)
1 1/3 Peach (sliced)
1/3 tsp Sea Salt
1 1/3 tbsps Balsamic Vinegar
2 tsps Maple Syrup
5 1/3 cups Baby Spinach
2/3 cup Cherry Tomatoes (halved)
1/3 cup Pistachios (shelled and chopped)
1/3 cup Goat Cheese (crumbled)

Directions

- 1 Heat 1/4 of the olive oil in a skillet over medium heat. Cook sweet potato for about 7 minutes, stirring occasionally. Add the peach slices. Cook until slightly browned and the sweet potatoes are tender, adding more oil if necessary.
- 2 In a bowl or mason jar, whisk together the remaining oil, salt, balsamic vinegar and maple syrup.
- 3 Divide spinach, sweet potato, peaches, tomatoes, pistachios and cheese into bowls. Drizzle with your desired amount of dressing. Enjoy!

Notes

Storage, Refrigerate in an airtight container up to 3 to 4 days.
No Peach, Use nectarines, plums, pear or gala apples instead.
No Goat Cheese, Use feta or cashew cheese instead.