Roasted Sweet Potato and Orange Salad

From the garden: Sweet potato, orange, lettuce, spinach, rocket, yacon and garlic

Serves: 32 servings

Equipment:
- Small bowls
- Large bowl
- Serving spoon
- Chopping boards and knives
- Whisk
- Measuring cups
- Measuring spoons

Ingredients:
- 2 oranges (peeled and cubed)
- 2 sweet potatoes (cubed)
- 2 tablespoons olive oil
- 1 teaspoon sweet paprika
- 1 teaspoon salt
- 10 grinds of pepper
- 1 head of lettuce (cut into bite size)
- 10 spinach leaves (cut into bite size)
- 10 rocket leaves (cut into bite size)
- 4 yacon (thinly sliced)

Dressing
- 1 clove garlic (finely chopped)
- ¼ cup olive oil
- 3 tablespoons white wine vinegar
- 1 tablespoon sugar
- ¼ teaspoon salt

Method:
1. Heat oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Combine sweet potatoes, olive oil, sweet paprika, salt and pepper in a small bowl.
4. Pour into a lined baking tray and bake in the oven for 20 mins or until cooked through.
5. Mix all the ingredients for dressing together well in a small bowl.
6. Wash all the salad leaves, cut into bite size and put them in a large bowl.
7. Add yacon, orange, roasted sweet potatoes and dressing and toss.
8. Serve into 5 large serving bowls.