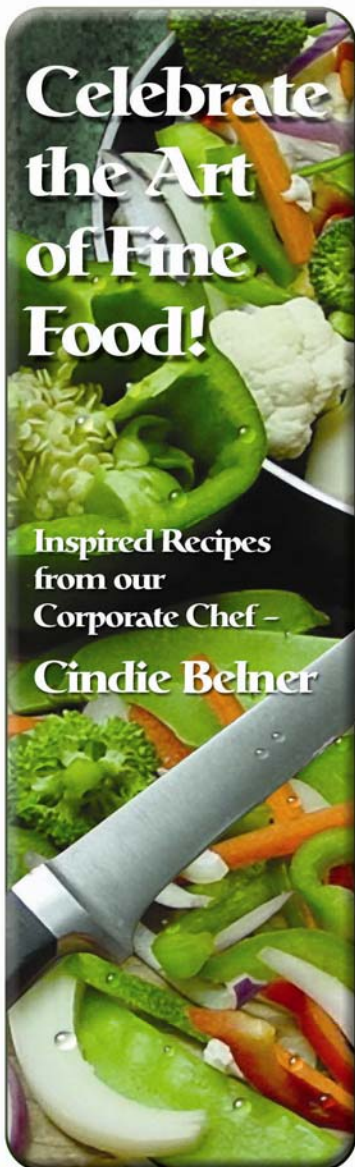


Cindie Belner
Corporate Chef
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ROASTED SWEET POTATO SALAD

Ingredients:

5 pounds peeled and cubed sweet potatoes (#3183902)
5 tablespoons of extra virgin olive oil
3 cups toasted chopped walnuts
2 cups dried cherries, chopped
1 cup of chopped parsley (#1511690)
1 cup of mayonnaise
 $\frac{3}{4}$ cup white vinegar
 $\frac{1}{2}$ cup honey
 $\frac{1}{4}$ cup grated lime peel
2 teaspoons salt

1. Place sweet potatoes on a baking pan coated with cooking spray. Drizzle with oil; toss to coat. Bake at 400° for 35-40 minutes or until tender. Cool to room temperature.
2. In a large bowl, combine the walnuts, cherries, parsley and potatoes.
3. In a small bowl combine the vinegar, mayonnaise, honey, lime peel and salt.
4. Pour over potato mixture and toss to coat. Serve warm or cold.



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For Questions or Additional Information:

G.O. Fresh Chef, Cindie Belner has cooked up a wealth of menu ideas and recipes to help inspire busy chefs. Contact Cindie for other creations designed to help foodservice operators succeed with customer-pleasing taste sensations. Call 1-800-328-0797, or send an email to cindie@gofresh-precut.com and start receiving her fresh, new recipes automatically.