



Tuscan Kale and Sweet Potato Salad

Makes 10 portions

Ingredients:

2 lb. Sweet Potatoes – cut into 1" dice
1 ½ oz. Olive Oil
To Taste Salt and Pepper

1 oz. Olive Oil
1 lb. Onion – sweet, medium dice
6 cloves Garlic – minced
3 Bun. Tuscan Kale – washed, bite-size pieces
1 ½ oz. Red Wine Vinegar
2 Tsp. Fresh Thyme - chopped

Directions:

Pre-heat oven to 400 degrees.

Toss the sweet potatoes with the olive oil, salt and pepper.

Place on a sheet pan and place in the oven – roast until fork tender – remove from the oven and cool to room temperature.

In a large pan, heat the remaining oil, add the onion and garlic and sauté until caramelized, add the kale and season with salt and pepper. Cook until the kale is wilted and tender to the bite. Remove from heat and cool to room temperature.

When cooled, combine the sweet potatoes with the kale, vinegar and thyme. Season with Salt and Pepper to taste toss to blend well.

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