



## **Caramelized Sweet Potato & Kale Salad with Tahini Dressing**

*Serves 6*

Highlight the harvest season with this hearty fall salad. Earthy, caramelized sweet potatoes delicately balance out the mildly bitter kale in a colorful medley that is truly a meal in itself. Sweeten the deal with golden raisins, fresh plums, tangy feta, and crispy fried chickpeas. Then give it all a final toss with our lemony, homemade, tahini dressing. Autumn perfection!

### ***Salad Ingredients:***

1 small shallot, thinly sliced  
2 sweet potatoes, peeled, sliced into 1/4" discs  
6 tablespoons olive oil, divided  
1 teaspoon balsamic vinegar  
1 tablespoon maple syrup  
1/4 teaspoon Kosher salt  
1/4 teaspoon black pepper  
1 can (15 oz) chickpeas, rinsed and patted dry  
1 large bunch Lacinato kale  
2 plums, pitted and sliced  
1/4 cup golden raisins  
4 oz feta cheese, crumbled  
1/3 cup chopped almonds  
1 tablespoon sesame seeds  
1 bunch mint leaves, torn

### ***Tahini Dressing Ingredients:***

1/4 cup tahini  
2 tablespoons fresh lemon juice (about 1 lemon)  
1/2 cup extra virgin olive oil  
1 clove garlic, minced  
1 teaspoon sesame oil  
1/4 teaspoon Kosher salt  
1/4 teaspoon pepper  
1 tablespoon water (if needed, to thin)

### ***Directions:***

1. In a large bowl, toss the shallot and sweet potatoes in 2 tablespoons of olive oil, balsamic vinegar, maple syrup, salt, and pepper until coated. Preheat the oven to 400°F and spread the mixture evenly on a roasting pan. Roast for 25-30 minutes until the sweet potatoes are golden and fork tender. Set aside to cool.
2. Fry the chickpeas by heating 3 tablespoons of olive oil in a skillet over medium high heat. Add chickpeas and sauté for 4-5 minutes, stirring often to ensure even cooking. Once the chickpeas are golden, remove them with a slotted spoon and transfer to a paper towel-lined plate. Sprinkle with a pinch of salt and set aside to cool.
3. Strip the kale from the stem and in a large bowl, massage the kale in 1 tablespoon of olive oil for about 2 minutes, until the fibers begin to break down.
4. Whisk all of the tahini dressing ingredients together until well combined.
5. In a large bowl, toss the kale with the dressing, and then add the caramelized sweet potatoes, chickpeas, plums, golden raisins, feta cheese, almonds, sesame seeds, and torn mint leaves. Toss and serve immediately..