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Sweet potato & rice salad

INGREDIENTS

salad

200 g rice

1 carrot

2 stalks of celery

5 radishes

1 yellow pepper

1 red onion

2 spring onions

3-4 stalks of parsley

3 sweet potatoes

1 tablespoon of olive oil

Salt pepper

dressing

3 tablespoons of olive oil

2 tbsp white balsamic vinegar

1 lime (juice)

2 tsp maple syrup

chili powder

Salt pepper

INSTRUCTIONS

Boil rice in salted water, quench and let cool. Peel the sweet potatoes and cut them into cubes. Place the potato cubes in a baking dish, mix with the olive oil, salt and pepper and roast in the oven at 180 ° C for about 25 minutes and let cool. Grate the carrot finely, dice the peppers, finely chop the radishes and celery. Cut the spring onion into fine rings. Put the rice, sweet potato and vegetables in a bowl. Mix olive oil with the balsamic vinegar, the lime juice, maple syrup and the spices for the dressing. Pour the dressing over rice, sweet potato and vegetables and mix everything well, season again if necessary.