



The Gathered Green

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CELERY & SWEET POTATO SALAD

Thank you to my sister-in-law for her inspiration towards this recipe, and to foodtolove.com.au for the picture.

Serves 4

Ingredients

- 1 cup of cooked quinoa or brown rice
- 700 grams sweet potato (2 medium sized potatoes), peeled and diced into 3cm pieces
- 2 tablespoons extra virgin olive oil
- 2 tablespoons tamari
- 2 tablespoons maple syrup
- 3 celery sticks, trimmed, sliced thinly on long angle
- ¼ cup coarsely chopped fresh flat-leaf parsley or coriander.
- 1/3 cup (50g) pecans, toasted, chopped coarsely
- 2 teaspoons finely grated lemon rind





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Method

Preheat oven to 180 degrees Celsius.

Place diced sweet potato in a bowl with oil, tamari and syrup. Toss until the sweet potato is well coated. Generously line a medium baking tray with baking paper; add the sweet potato and marinade. Roast for approximately 40 minutes or until sweet potato is brown and cooked through.

Combine cooked quinoa (or rice) with celery, parsley/coriander, pecans, rind and juice in a large bowl; season to taste with salt and freshly ground black pepper.

Place the quinoa mixture on a serving platter; top with sweet potato. Drizzle with the warm marinade.

Enjoy!

Jane

