

## Warm Sweet Potato Salad with Toasted Pecans, Spinach and Cranberry Vinaigrette

Recipe courtesy of Michael Weinstein, Dread Head Chef, featured Grand Prairie Farmers Market chef.

### Cranberry Vinaigrette

1 cup Cranberries  
½ Tablespoon ginger minced  
2 Tablespoon Brown sugar  
2 Tablespoon Rice wine vinegar  
½ cup Orange juice  
1/8 cup water  
1/3 cup Grape seed oil  
Kosher salt and black pepper

### Sweet Potatoes

2 lbs sweet potatoes-peeled and diced in 1” cubes  
1 tablespoon Grape seed oil  
Kosher salt and black pepper

### Pecans

¼ cup Pecan Pieces

### Spinach or Kale

1 ½ cups baby spinach/ kale

For the vinaigrette: In a 1 quart pot add the cranberries, ginger, 1 tablespoon of the vinegar, orange juice and brown sugar. Bring to a boil, turn down the heat and reduce by half. Remove from the heat and let cool completely. In a blender add the cranberry mix, water and the other tablespoon of vinegar. While pureeing slowly pour all of the oil in then strain through a fine mesh strainer and season with salt and pepper to taste.

For the sweet potatoes and pecans: Toss the sweet potatoes with the oil, salt and pepper and place on a baking sheet. Place in a preheated 300-degree oven and cook for approximately 20-25 minutes until tender. When ready keep warm. For the pecans place them on a baking sheet and cook for about 7 minutes in the oven, remove and set aside.

To complete: In a bowl add the spinach or kale, warm sweet potatoes, pecans and some of the vinaigrette just to lightly coat. Toss the salad and place on a serving platter. Drizzle a little extra vinaigrette on top to finish. Bon appétit.