Roast Sweet Potato Salad

Ingredients

- 2 sweet potatoes, peeled, cut into 1-inch chunks
- 1 medium red onion, quartered
- 2 Tbsp olive oil
- Coarse salt and ground pepper
- 1 package (10oz) frozen cut green beans, thawed
- 1/3 cup walnuts
- ½ cup Greek yogurt
- 2 Tbsp white wine vinegar
- 1 Tbsp lemon juice
- 1 garlic clove, pressed
- 1 head red leaf lettuce, torn into bite size pieces
- Small bushel of green onions, chopped

Making it

1. Preheat oven to 450 degrees. On a large baking sheet, toss together sweet potatoes, onion and oil
2. Season with salt and pepper
3. Roast until sweet potatoes are tender (approx. 20 mins)
4. Add green beans and walnuts to sheet, toss
5. Roast until beans are tender (approx. 5 mins)
6. In a small bowl, whisk together yogurt, lemon juice, vinegar and garlic. Season with salt and pepper
7. Top lettuce with roast veggies, drizzle with dressing, top with green onions

Adapted from: http://www.marthastewart.com/312946/red-leaf-salad-with-roasted-sweet-potato