



Sweet Potato and Wild Rice Salad

EASY • 30 MINS

This main-meal salad is a melding of texture, flavour and nourishment your body will love. Simply prep the sweet potato, rice and greens on the weekend, and slice a fresh apple on top the day you plan to eat it! Save your old jars for the zingy honey dressing too.



SKILL LEVEL
Easy

PREP TIME
30 mins

SERVINGS
2

Ingredients

Salad

- 1 medium sweet potato, peeled and cut into

Method

1. Preheat oven to 180°C. Warm the honey up in short bursts in the microwave, and when runny combine with the olive oil and dukkah and then toss through the sweet potato.

Visit capilanothoney.com.au to learn how to swap honey for sugar in your recipes.

Share your creations with us! Simply tag [#honeylovers](https://www.instagram.com/honeylovers) & [@capilanothoney](https://www.instagram.com/capilanothoney) on Instagram or Facebook and you could be featured on our page!



- 1.5cm cubes
- ½ tsp [Capilano Honey](#)
- ½ tsp extra virgin olive oil
- 1 ½ tsp dukkah
- 1 cup cooked wild rice (cooked in vegetable or chicken stock)
- 2 cups wild rocket leaves
- ½ granny smith apple, thinly sliced
- 2 tbsp toasted walnuts
- 50 g dried cranberries and blueberries
- 50 g Greek feta, crumbled
- 1 tbsp pepitas

Dressing

- 2 tsp [Capilano Honey](#)
- 2 tbsp extra virgin olive oil
- 1 tbsp Dijon mustard
- 1 tbsp apple cider vinegar
- 2 tbsp water

Method

2. Transfer sweet potato to a lined baking tray and bake for 12 minutes then turn sweet potato over and bake for another 12 minutes or until sweet potato is completely cooked & golden.
3. Combine salad dressing ingredients in a bowl and whisk with a fork until creamy and well combined.
4. Combine sweet potato, rice, rocket, apple, dried fruit, feta and walnuts in a salad bowl, drizzle with the dressing and serve immediately.

Used in this recipe

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