



## **Tangy Fusion Salad with Roasted Sweet Potatoes**

Serves 8-10

2 medium sweet potatoes, peeled and thinly sliced  
1 Tbsp. extra-virgin olive oil  
1 Tbsp. honey  
Salt and pepper to taste

8 oz. mesclun salad greens  
1 cup dried apricots, snipped  
1 cup dried figs  
1 bunch scallions (both green and white parts), diced  
1 cup Craisins  
1 cup unpeeled green apples, cored and diced  
1 cup glazed walnuts or pecans

Preheat oven to 450F. Combine oil, honey, and salt and pepper, and coat sweet potatoes with the mixture. Arrange in a single layer in a roasting pan and roast for 30 minutes. Set aside to cool.

Place greens in a large decorative bowl and top with apricots, figs, scallions and Craisins. Place sweet potatoes around outer edge of bowl and sprinkle them with diced apples; sprinkle inner part of bowl with glazed nuts.

Tip: if preparing in advance, toss diced apples with lemon-lime soda to prevent oxidation.

### **Fusion Dressing**

½ cup canola oil  
4 Tbsp. rice vinegar  
5 Tbsp. light brown sugar  
1 Tbsp. hoisin sauce  
1 Tbsp. toasted sesame oil  
1 Tbsp. tamari sauce  
1 Tbsp. creamy peanut butter  
2 cloves garlic

Process ingredients in food processor until smooth (dressing may be prepared one day in advance). Shake well before using.

Debbie Thau is a caterer in Fair Lawn, New Jersey. She gives cooking and baking classes. Her heart is in Israel where her two daughters live. When she visits, she travels all over in search of oils, vinegars and other ingredients to incorporate into her cuisine.