

Harvest Moon Salad

serves 6-8



1 5 oz. container fresh baby greens
2 ripe yet firm nectarines sliced in
bite sized wedges.
2 cups roasted sweet potato cubes
2 cups sugar snap peas snipped 1/2 in bite size.
1/2 cup Salad Girl Organic Curry Fig Dressing
1/2 cup crumbled roasted pistachios
and 1/8 cup zante currants

To roast sweet potato: Preheat oven to 425 degrees
peel, wash & dry 2 medium sweet potatoes.
cut in 1/2 inch cubes, toss in bowl with 1/4 tblsp.
sea salt and 1/2 tblsp. olive oil.
spread out on cookie sheet and roast for 20-25
minutes, until brown and cooked through
cool in fridge until time to make salad.

Arrange greens on pretty platter or bowl, decorate
with all ingredients, and just before serving sprinkle
salad with toppers, and drizzle with dressing. Enjoy!