

## **Warm Sweet Potato Cranberry & Pumpkin Seed Salad**

4 Medium Sweet Potatoes; diced

½ c Maple Syrup

¼ c Balsamic Vinegar

2 Tbsp. Olive Oil

½ Tsp. Cinnamon

Salt & Pepper to taste

1 Bunch Green Onion; Diced

Dried Cranberries

Pumpkinseeds

Combine syrup, vinegar, olive oil, salt, pepper & cinnamon in small bowl. Wisk and pour over diced sweet potatoes. Coat potatoes and spread evenly over greased sheet pan. Place in 400° oven and roast for 30-40 minutes. Remove from oven and add green onion, cranberries & pumpkin seeds.

\*\*\*\*\*Try substituting fresh pumpkin or butternut squash for sweet potatoes.\*\*\*