

## Roast Sweet Potato, Walnut and Craison salad

### Ingredients:

- 500g sweet potato (kumara), peeled and cut into large chunks
- 1 tablespoons sweet chilli sauce
- 4 spring onions, (shallots), sliced
- 100 g baby English spinach leaves
- ¼ cup walnuts roughly chopped
- 400 g chick peas, rinsed and drained
- ¼ cup craisons
- 400 g Nestle' Diet Juicy Nectarine Yogurt
- 4 tablespoons chopped fresh coriander

### Method:

1. Preheat oven to 200 degrees.
2. Put the sweet potato onto a non-stick baking tray, drizzle with the sweet chilli sauce.
3. Bake for 40 minutes or until the sweet potato is caramelised and soft.
4. Allow to cool.
5. Transfer the sweet potato to a large serving bowl, add the spring onions, spinach, walnuts, craisons and chickpeas and gently toss to combine.
6. Whisk together the lemon juice, yogurt and coriander.
7. Drizzle over the salad and serve immediately.

*(Recipe courtesy of Food Forethought)*

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