



## sweet potato-quinoa power salad

cook time:  
**35**

prep time:  
**20**

featured product:  
**SUPERGREENS!**

find your new favorite salad in this sweet potato-quinoa power salad recipe! this salad recipe includes our super healthy SUPERGREENS! to give you a veggie boost. topped with sweet potato wedges, avocado, and quinoa add some major flavor. top it off with our avocado cilantro dressing for the perfect bite! this salad makes a great lunch or dinner option!



### ingredients

2 servings

- 1 package (5oz) **organicgirl? SUPERGREENS!?**
- ? cup **organicgirl? avocado cilantro dressing**
- 1 large sweet potato, cut into 1/2-3/4" wedges
- 1 tablespoon preferred vegetable oil
- fine sea salt and black pepper
- 1/2 cup white quinoa
- 1 avocado, pitted and diced

### substitutions

? *substitute with* **PROTEIN GREENS**

### directions

1. preheat oven to 425°F.
2. on a large rimmed sheet pan toss sweet potato wedges with oil, 1/4 teaspoon salt, and 1/4 teaspoon pepper. roast until browned and tender, about 20 minutes.
3. meanwhile, in a small saucepan combine quinoa, 3/4 cup water, and 1/4 teaspoon salt. bring to a boil, then reduce heat, cover, and simmer until tender, about 12 minutes. let sit off the heat for 5 minutes, then transfer to a baking sheet, spread out, and let cool completely.
4. in a large bowl toss greens with dressing and quinoa, and divide between plates. top with sweet potato wedges and avocado.