sweet potato-quinoa power salad

cook time:	prep time:	featured product:
35	**20**	**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 ½-¾" wedges
1 tablespoon preferred vegetable oil
fine sea salt and black pepper
½ 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, ¼ teaspoon salt, and ¼ teaspoon pepper. roast until browned and tender, about 20 minutes.

3. meanwhile, in a small saucepan combine quinoa, ¾ cup water, and ¼ 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.