goat cheese & sweet potato balsamic salad



featured product:
50/50!

hello roasted sage sweet potatoes and tangy goat cheese!

it's cozy and crunchy, and just the right amount of sweet and savory—and makes a perfect companion to cozy soup or as a light lunch.

ingredients

for the sweet potatoes:
1 large sweet potato, cubed
1 tbsp olive oil
1 tsp ground sage
½ tsp garlic powder
Salt & pepper, to taste

for the salad:
1 clamshell **organicgirl 50/50!**
? cup bacon bits (use coconut bacon for a vegan version)
¼ cup pumpkin seeds (or walnuts/pecans)
½ cup goat cheese, crumbled

for the balsamic dressing:
? cup olive oil
¼ cup balsamic vinegar
2 tbsp agave nectar
2 tsp dijon mustard

directions

1. preheat oven to 400°F (200°C).

2. toss cubed sweet potatoes with olive oil, sage, garlic powder, salt, and pepper.

3. spread on a baking sheet and roast for 25–30 minutes, flipping halfway through, until tender and golden brown.

4. while the sweet potatoes bake, take a small jar and whisk together olive oil, balsamic vinegar, agave, and dijon mustard until emulsified.

5. in a large bowl, combine organicgirl 50/50! greens, roasted sweet potatoes, bacon bits, pumpkin seeds, and crumbled goat cheese.

6. pour dressing over the salad and toss gently to coat everything evenly.

7. serve warm or at room temp for the best flavor.