

SPICE + LEAF

ROASTED SWEET POTATO ROUNDS WITH SUN DRIED TOMATO AND VEGAN PESTO QUINOA SALAD

By Debbie Kornberg



This is a delicious vegan dish that can be easily prepped and enjoyed over a couple of meals. There a couple of secret ingredients including our vegan pesto and 18 Year Aged Balsamic that is poured over toasted quinoa immediately after cooking so that it absorbs the sweet pungent flavor. Oh so good!

Ingredients:

2 long sweet potato, sliced into 1/3" rounds
2-4 tablespoons **Spice + Leaf Olive Oil** (1 Tbsp. for coating sweet potato before roasting)
1 Tbsp. **Spice + Leaf Vegan Pesto Blend**
1 cup Quinoa
2 cups Water
4 tablespoons **Spice + Leaf 18 Aged Balsamic**
4 oz. Vegan soft cheese, Miyoko Chive Cheese Wheel is ideal
1/4 cup Sun-Dried Tomatoes, coarsely chopped
2 cups tightly packed baby arugula, very coarsely chopped
1/2 cup chopped fresh basil leaves
1/3 cup finely chopped red onion
1/4 cup pine nuts, toasted at 350° until golden, about 8 minutes
Add salt as desired salt

Instructions:

Pre heat oven to 425. Place sweet potato round on a baking sheet with parchment paper. Brush olive oil on both sides and bake for 15 minutes on each side or until toasty and cooked all the way through. Remove from oven and sprinkle a little pesto on top of round and set aside.

Prepare quinoa as usual. (Boil to cups water, add 1 cup quinoa. Cook for 12 minutes on simmer. Turn off heat and let sit for an additional 15 minutes.) Transfer quinoa to a large bowl. Add balsamic immediately after cooking and stir well. Add remaining pesto to quinoa and mix well. Add vegan cheese and mix into pesto quinoa and balsamic. Add sun dried tomatoes, arugula, onion, pine nuts, & basil with oil and salt to taste. Using a spoon, scoop salad onto the sweet potato round and serve! Yum!

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SCAN ME

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