



Sweet Potato Salad

Ingredients:

4 pre-cooked, refrigerated medium sweet potatoes
4 green onions (for about 2/3 cup sliced)
2 ribs celery (for about 3/4 cup diced)
1/4 cup olive oil
Juice of 1/2 lemon
Juice of 1/2 orange, or 3 tbsp. breakfast style orange juice
1 tbsp. reduced-sodium soy sauce
1/2 tsp. garlic powder
1/2 tsp. chili powder
1/4 teaspoon seasoning salt
1/4 tsp. black pepper

Directions:

Peel the sweet potatoes, and cut them into bite-size pieces. Place the pieces in a large bowl. Thinly slice the green onions, including enough of the tender green tops to make about 2/3 cup. Add them to the bowl. Rinse and dice the celery and add it to the bowl. Set aside.

Mix the oil, lemon juice, orange juice, soy sauce, garlic powder, chili powder, seasoning salt and pepper in a measuring cup. Whisk well. Pour over the potato mixture, and stir gently to coat, but avoid breaking up the potatoes. Serve at once, or refrigerate, covered, until ready to serve. Leftovers keep, refrigerated, for up to 3 days.