

04. ROASTED CAJUN SWEET POTATO SALAD



Cooking time: 20 minutes Prep time: 15 minutes (plus cooling time) Serves: 8

INGREDIENTS

2 kg sweet potatoes
3 green spring onions, sliced
1 cup toasted pecans

CAJUN DRESSING

1 cup S&W Real Whole Egg Mayonnaise
1 tablespoon lemon juice
2 teaspoons Cajun spice

INSTRUCTIONS

1. Peel and cut potatoes into 1.5 cm pieces. Place potato on an oven tray lined with baking paper.
2. Cook in hot oven (200C) for 20 minutes or until just tender. Remove from oven. Cool to room temperature.
3. Whisk ingredients for dressing in a small jug.
4. Layer half of the potato and onions in a large bowl. Drizzle with half of the dressing. Layer with remaining potato, onions and dressing. Garnish with pecans.

TIPS

- Serve this as an accompaniment at a bbq or buffet, or as a light midweek meal with a mixed salad and some grilled corn.
- If you would like a little extra kick, add a few fresh long red sliced chillies.
- This goes great with grilled swordfish.



Check for other great S&W Real Whole Egg Mayonnaise recipes at www.swmayonnaise.com.au