



Colorful Potato Salad

6 Servings



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Ingredients:

- 2 medium sweet potatoes, peeled and cubed
- 1 large baking potato, peeled and cubed
- 1/4 c. vegetable oil
- 1/3 c. honey
- 1/4 c. vinegar
- 1/2 tsp. garlic powder
- 1/2 tsp. salt
- 1 tsp. cumin
- 1/2 tsp. black pepper

Directions:

1. Wash hands with soap and water.
2. Scrub potatoes with a clean vegetable brush under running water, then peel and cube.
3. Preheat oven to 450 degrees F.
4. Spray baking pan with nonstick cooking spray.
5. Put potatoes on a baking pan and drizzle with 2 Tbsp. of vegetable oil. Stir gently to coat potatoes thoroughly.
6. Spread cubed potatoes evenly on baking pan.
7. Bake at 450°F for 30 minutes or until potatoes are fork tender.
8. While potatoes are baking, mix together remaining 2 Tbsp. of vegetable oil and all other ingredients.
9. Place baked potatoes in a bowl. Pour dressing over potatoes and toss to coat well.
10. Store leftovers in a sealed container in the refrigerator.

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