

Sweet Potato Salad

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 Approved by the [Delish Test Kitchen](#)

YIELDS:

6 SERVING(S)

PREP TIME:

10 MINS

TOTAL TIME:

40 MINS

CAL/SERV:

298

Ingredients

- 3 large sweet potatoes, peeled and cubed (about 2 lb.)
- 1 small red onion, thinly sliced into half moons
- 2 Tbsp. extra-virgin olive oil
- Kosher salt
- Freshly ground black pepper
- 1/2 cup dried cranberries
- 1/2 cup crumbled feta
- 1/4 cup freshly chopped parsley

For the dressing

- 2 Tbsp. apple cider vinegar
- 1 Tbsp. Dijon mustard
- 1 Tbsp. honey
- 1/2 tsp. ground cumin
- 1/4 tsp. ground paprika
- 1/4 cup extra-virgin olive oil

Directions

Step 1

Preheat oven to 400°. On a large rimmed baking sheet, toss sweet potatoes and red onion in oil then season with salt and pepper.

Step 2

Distribute them evenly on sheet in a single layer. Bake until tender, about 20 minutes. Let cool for 10 minutes then transfer to a large bowl.

Step 3

Meanwhile, make dressing: In a small bowl or in a medium liquid measuring cup, whisk together vinegar, mustard, honey, and spices. Gradually pour in oil, whisking constantly until emulsified. Season with salt and pepper.

Step 4

Toss sweet potatoes with dressing, cranberries, feta, and parsley. Serve warm or at room temperature.

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Information](#)



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