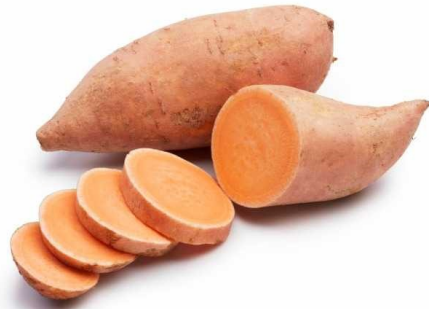


# ROASTED BEETROOT AND SWEET POTATO SALAD

## Ingredients:

- ¼ cup Tamari soy sauce
- 1 tablespoon oil
- 2 teaspoons sesame oil
- Juice of 1 lemon
- 2 garlic cloves, crushed
- 1 teaspoon chilli flakes
- 1 sweet potato, peeled and roughly cut
- 1 bunch baby beetroots, scrubbed, trimmed and halved



## Dressing

- 2 tablespoons oil
- 1 tablespoon apple cider vinegar
- 1 tablespoon mirin
- 1 teaspoon tamari soy sauce

## Salad

- 1 small basket mixed salad leaves
- 2 handfuls snow peas or sugar snaps
- 1 tablespoon pumpkin seeds



## What to do:

1. Preheat oven to 210c.
2. Lightly grease baking dish.
3. Combine tamari, oils, juice, garlic, and chilli in large bowl.
4. Add sweet potato and baby beets, stir well to coat vegetables.
5. Place in baking dish in single layer and bake for 30mins.
6. Set aside to cool.
7. Make the dressing by whisking ingredients together in a jug.
8. Arrange salad leaves and peas amongst serving plates, scatter with roast vegetables, drizzle dressing and sprinkle with pumpkin seeds.