

Shopping List:

3 medium sweet potatoes, peeled and cut into 3/4" cubes

3 tablespoons olive oil, divided

1 teaspoon cumin

1 teaspoon ground coriander

½ teaspoon red pepper flakes

Kosher salt

Black pepper

1 medium purple onion, cut into ¾ in. pieces

1 can (14.5 oz.) black beans, drained and rinsed

½ cup cilantro, fresh, coarsely chopped

Dressing:

4 tablespoons fresh lime juice

Zest of 1 lime

4 tablespoons olive oil

Kosher salt

Black pepper

Cooking Instructions:

Preheat oven to 450 degrees. Place sweet potatoes on a baking sheet lined with a silicone mat or parchment paper, drizzle with 2 tablespoons olive oil. Season with cumin, coriander, red pepper flakes, salt, and pepper. Roast on the middle rack for 20 minutes. Take the pan out of the oven, add onion, an additional 1 tablespoon olive oil. Toss together, place back in the oven for an additional 10-15 minutes until tender. Make the dressing while vegetable roast. Zest lime into mixing bowl, add 4 tablespoons lime juice, 4 tablespoons olive oil, salt, and pepper. Add roasted vegetables, black beans, and cilantro. Mix gently to combine. Taste for seasoning and adjust salt and pepper as necessary. Serve immediately or refrigerate overnight for better flavor. This salad can be served at room temperature or cold.