

Sweet Potato Salad



Servings: 12

Serving size: ½ cup

Nutrition Information:

16g carbohydrates

103 calories

3g fiber

3g fat

3g protein

3mg cholesterol

52g sodium

Ingredients:

3 large sweet potatoes

3 stalks celery, diced

2 green onions, sliced

4 slices turkey bacon

2 tbsp. olive oil

1 tbsp. apple cider vinegar

¼ tsp. ground black pepper

½ tsp. garlic powder

Directions:

1. Peel sweet potatoes and cube. Place sweet potatoes in a large pot.
2. Cover with water and bring to a boil. Boil until tender about 5-7 minutes. Drain potatoes and rinse with cold water. Let cool.
3. While potatoes are cooking, cook bacon and chop.
4. In a small bowl whisk together olive oil, apple cider vinegar, pepper, and garlic powder.
5. Place sweet potatoes in serving bowl and add celery, green onions and turkey bacon. Pour dressing over salad and toss until potatoes are coated. Serve cold.