

# Creamy Sweet Potato Salad

*Yield: 6-8 servings (1/2 cup each)*

- 2 Pounds sweet potatoes (about 3 medium)
- Grapeseed oil
- Salt and Freshly ground pepper
- 1 Tablespoon red wine vinegar
- 2 Hard-cooked eggs, peeled and chopped
- 3 Green onions, sliced
- 2 Tablespoons chopped fresh dill
- 1/3 Cup mayonnaise
- 1/3 Cup plain Greek yogurt



Preheat oven to 400 degF.

Peel and cut potatoes into bite-size pieces (about 1 inch); place in a large bowl. Add enough grapeseed oil to generously coat (1-2 tablespoons) and season with salt and pepper. Place on a baking sheet coated with cooking spray and roast for about 15-20 minutes or until just tender. Set bowl aside. Remove potatoes from oven and return to bowl.

Drizzle hot potatoes with vinegar; stir to coat. Allow to cool completely. Add eggs, green onions and dill; mix well. In a small bowl combine mayonnaise and yogurt. Pour over the potato mixture and gently fold to combine. Taste and add salt and pepper as needed.