

## GUASTELLO'S VILLAGE MARKET

# Winter Salad

---

Serves 6

### Ingredients

1 large sweet potato peeled and diced  
2 beets quartered  
salt and pepper to taste  
2 tablespoons olive oil  
½ cup pomegranate arils  
½ cup pecans toasted  
4 ounces goat cheese  
8 cups kale

### Dressing

¼ cup cider vinegar  
3 tablespoons maple syrup  
2 tablespoons Dijon mustard  
¼ teaspoon garlic powder  
½ teaspoon each salt & pepper  
½ cup vegetable oil

### Instructions:

Preheat oven to 425°F.

Toss sweet potatoes with 1 tablespoon olive oil and place on baking sheet. Toss beets with remaining olive oil and place on pan.

Season sweet potatoes and beets with salt and pepper. Roast 35-40 minutes or until tender. Remove from the oven and cool. Rub the skin of the beets to remove.

Combine all dressing ingredients in a small jar and shake well.

Add salad ingredients to a large bowl, including cooled beets and sweet potatoes. Drizzle with dressing and serve

.

***Credit: [spendwithpennies.com](http://spendwithpennies.com)***