**Roasted Sweet Potato Salad**

**Ingredients**

**Potato Salad**

* 600 - 700 g  sweet potato, peeled (2 medium)
* 1 ½ tbsp olive oil
* 1 small bunch rocket
* ¼ cup pumpkin seeds
* 1 small lettuce
* 3-4 radish, thinly sliced
* Few beet leaves
* 1 tbsp chopped fresh DILL
* 100 g sunflower seeds
* 60 g feta

**Honey Lemon Dressing**

* 1 tbsp honey
* 2 tbsp lemon juice, fresh
* 2 tbsp extra virgin olive oil
* 1/2 tsp Dijon mustard
* Pinch of salt and pepper

**Instructions**

* Preheat oven to 220C
* Cut sweet potato into 1.5cm thick slices. Cut the larger rounds in half (into semi circles).
* Place in a bowl, drizzle over oil, sprinkle with salt and pepper. Toss well to coat. Tip onto a lined baking tray. Roast for 20 minutes (they made need turning-using tongs)
* Wash and spin salad leaves, cut into bitesize pieces.
* Meanwhile, place Dressing ingredients in a jar, mix with a teaspoon (to get honey off the base) then shake well until combined.
* Toast seeds in a dry skillet over medium high heat for 3 minutes, or until they smell nutty.

To assemble, place everything in a bowl, reserving some seeds and feta cheese for garnish. Drizzle with most of the dressing, then toss gently.

* Transfer into a serving bowl, garnish with remaining seeds and cheese. Drizzle with remaining dressing. Serve.