

*Let's raise our glasses to  
a joyous holiday season!*



## Roasted Sweet Potato and Beet Salad

*with Sriracha Vinaigrette*

### Salad

1/2 pound Okinawan sweet potatoes, peeled and cut into 1/2-inch cubes  
1/2 pound orange sweet potato (may substitute with yams), peeled and cut into 1/2-inch cubes  
1 tablespoon extra-virgin olive oil  
1 cup fresh kale, thinly sliced  
Salt and pepper to taste  
Fresh lime, to taste

Preheat oven to 400° F. Place sweet potatoes on a large sheet pan and toss with 1 tablespoon of olive oil; roast in oven for about 10-15 minutes or until fork tender.

Remove from oven and set aside to cool while you make the dressing. In a large bowl, place the cooled potatoes and 2 tablespoons of the dressing; refrigerate for 1 hour or until chilled. Add kale and remaining dressing to potatoes, toss gently to combine. Season with salt and pepper.

Divide potato and kale mixture into serving dishes, garnish with candied nuts, top with shredded beets and green onions. Finish with a squeeze of fresh lime. Serves 4.

### Sriracha Vinaigrette Dressing

2 tablespoons extra-virgin olive oil  
1/4 cup fresh squeezed orange juice  
2 tablespoons Hawaiian honey  
2 teaspoons Sriracha sauce  
1 teaspoon Dijon mustard  
2 tablespoons shallots, minced

In a small bowl, combine the olive oil, orange juice, Hawaiian honey, Sriracha, mustard, and shallots. Whisk to combine.

### Beet Garnish

1/2 cup raw beets, cut with a spiral slicer or shredder  
2 tablespoons green onions, thinly sliced  
1/4 cup candied macadamia nuts, roughly chopped

In a separate bowl, toss beets and green onions with 1 tablespoon of the dressing.

