

Sweet Potato “Breakfast Salad”

Portions: 150

Ingredients:

“Breakfast Salad”

Measure	Item
37#	Sweet Potato (diced & roasted with oil, S&P)
2 Qt	Dried Cranberry
20 ea	Green Apple (diced and treated)
2 Qt	Walnuts (toasted) & roughly chopped
12 Doz	Veggie Bacon (cooked and crumbled)

Dressing

Measure	Item
2 cups	Walnut Oil
3 ea	Shallots (minced)
1/2 cup	Brown Mustard
3 cups	Maple Syrup
1/2 cup	Soy Sauce
1 1/2 cup	Malt Vinegar

Method:

1. Turn oven on and cook veggie bacon according to package directions.
 - a. once cooked, crumble veggie bacon
2. After veggie bacon is cooked, set oven to 350 and toast walnuts for 5-10 minutes.
3. After toasting walnuts, turn oven to 425 and coat diced sweet potato with oil, salt, and pepper. Roast for 30-35 minutes; until browned and soft.
4. Combine all salad ingredients (DO NOT ADD DRESSING INGREDIENTS YET)
5. For the dressing...
6. Combine walnut oil, minced shallots, and brown mustard into the blender. In another container, combine remaining ingredients.
7. Turn blender on low speed and SLOWLY add remaining ingredients to blender.
8. Put dressing into bottles.
9. Fill 4 oz deli containers with salad and drizzle with dressing.