SWEET POTATO & BLACK BEAN SALAD

2 large sweet potatoes, (about 1 1/2 pounds), peeled and cut into 1/2 inch cubes
1 can black beans drained and rinsed
1/3 cup olive oil
4 TBL fresh lime juice, plus the zest
1 large red pepper, chopped
1/2 cup cilantro, chopped
3 TBL honey
Salt and pepper to taste

Heat oven to 350. Toss cubed sweet potatoes with 2 TBL olive oil. Roast in the oven until tender about 10-15 minutes. Cool. In a large bowl combine the cooled, cooked sweet potato, red pepper, cilantro and black beans. In a small bowl combine lime juice, lime zest, honey and remaining olive oil. Add the honey-lime dressing to the sweet potato mixture plus salt and pepper to taste.

Recipe by Robin Forte

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