



# RECIPES

## Sweet Potato, Quinoa and Feta salad

### INGREDIENTS:

2 medium sweet potatoes  
1 cup quinoa  
2 cups water  
4 tablespoons fresh basil  
2 tablespoons olive oil  
1/2 cup feta cheese  
Salt and pepper to taste

### INSTRUCTIONS:

1. Preheat oven to 425°. Dice sweet potato into ½" cubes. Toss with 1 tablespoon of olive oil and a pinch of salt and pepper.
2. Place on a baking tray (cover tray with foil for an easier clean up).
3. Bake 25-35 minutes until sweet potatoes are tender and just beginning to brown.
4. While the sweet potato is in the oven, rinse quinoa and place in a pot with two cups of water. Bring to a boil, reduce to a simmer, cover, and let cook for 15 minutes.
5. Once sweet potato is roasted and quinoa is done, chop basil into small pieces and combine with feta.
6. Toss everything together in a bowl and stir in remaining tablespoon olive oil. Top with a pinch more of basil and enjoy!

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