



AVOCADO and SWEET POTATO SALAD with LIME INFUSED OLIVE OIL

INGREDIENTS

- 1 Egg Yolk
- 2 1/2 Tsp. Finely chopped Fresh Ginger
- 2 Tbsp White Vinegar
- 1 Tbsp. Dijon Mustard
- 1 Tbsp. Brown Sugar
- 1 cup + 1/4 cup SATHYA Lime Infused Olive Oil separated
- 700 gms Sweet potatoes, peeled and cut into 5 cm thick slices
- 200 gms Mixed Salad Leaves
- 2 ripe Avocados, halved, stone removed, peeled and coarsely chopped
- 1 bunch Fresh Coriander



METHOD

Whisk the egg yolk, ginger, vinegar, mustard and sugar in a bowl. Add a little of the SATHYA Lime Infused Olive Oil and whisk until combined. Gradually add the remaining Olive Oil, a few drops at a time, until the mixture is thick. Season with Salt and Pepper.

Place the sweet potato in a bowl. Add the SATHYA Lime infused Olive Oil and toss to coat. Preheat the barbecue grill or chargrill on medium. Add the sweet potato to the grill and cook for 4 minutes each side or until tender and slightly charred. Set aside.

Arrange a layer of the salad leaves in a large serving bowl. Top with some of the sweet potato, avocado and coriander. Season with salt and pepper. Drizzle over a little of the dressing. Continue layering with the remaining salad leaves, sweet potato and avocado, coriander and dressing.

Make Ahead: Prepare to the end of step 1 up to a day ahead. Cover. Store in the fridge. Continue to the end of step 2 up to 2 hours ahead. Cover the salad. Continue from step 3 up to 10 minutes before serving.