

Roasted Sweet Potato Bacon Salad With Tangy Honey Mustard Dressing

This salad stands out for several reasons:



OVEN
400°F

TIME
15 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 2 medium sweet potatoes, peeled and cubed
- 4 slices of bacon
- 4 cups mixed salad greens
- 1/4 cup red onion, thinly sliced
- 1/4 cup feta cheese, crumbled
- 1/4 cup walnuts, chopped
- 2 tablespoons olive oil
- Salt and pepper to taste

DIRECTIONS

1. Preheat your oven to 400°F (200°C).
2. In a bowl, toss the cubed sweet potatoes with olive oil, salt, and pepper. Spread them on a baking sheet.
3. Place the bacon on another baking sheet and bake both the sweet potatoes and bacon for about 25-30 minutes, or until the sweet potatoes are tender and the bacon is crispy.
4. Once cooked, remove the bacon and let it cool before chopping it into bite-sized pieces.
5. In a large bowl, combine the salad greens, roasted sweet potatoes, red onion, feta cheese, and walnuts.
6. For the dressing, whisk together honey, mustard, and a splash of olive oil. Drizzle over the salad and toss gently to combine.
7. Top with the chopped bacon and serve immediately.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/roasted-sweet-potato-bacon-salad-with-tangy-honey-mustard-dressing/>