
Sweet Potato Noodle Salad

Cook Time: 20-30 min

prep Time: 10 min

total Time: 40 min

servings: 4

Ingredients:

- 1 large sweet potato, about 380g
- 1 tablespoon olive or avocado oil
- 280g rice noodles (about 1 1/2 cups)
- 3 pcs Persian cucumbers, chopped
- 1 cup (20g) fresh coriander

Dressing:

- 1/2 cup (80g) raw cashews, soaked for 3 hours
- 1/2 cup (120ml) water
- 3 tablespoons avocado or mild olive oil
- 2 tablespoons sesame oil
- 2 tablespoons rice vinegar (or apple cider vinegar)
- 2 tablespoons tamari or soy sauce
- 1 tablespoon maple syrup or honey
- 2-3 tablespoons lime juice
- 2 garlic cloves, minced
- 2 teaspoons fresh ginger, minced or grated
- 1/4 cup (10g) packed fresh cilantro
- 1 tsp sriracha, or any spicy sauce you prefer

Topping:

Roasted and chopped cashews or [Coconut Chili Cashews](#)

Instructions:

1. Soak your cashews especially if you don't have a high-speed blender.
2. Preheat the oven to 375F or 180C.
3. Wash and dry the sweet potato, then chop into cubes, about 1 cm. No need to peel. Toss with the oil and salt and pepper to taste. Transfer to a baking sheet and spread it out. Then roast in the oven until soft in the middle and starting to brown around the edges, about 20 minutes, moving them around halfway through to cook evenly. Let them cool.
4. Meanwhile, make the dressing. Place all the ingredients for the dressing in the blender, making sure to add the liquids first, then blend until smooth. Use straight away or transfer to a jar and store in the fridge.
5. Follow the instructions on the rice noodles package, boiling them for 2 minutes less than what it says. Then drain and make sure they are dry before adding them to your serving dish.
6. Add the rest of the salad ingredients, then some of the dressing, and mix to distribute. Taste and add more dressing as needed. Serve with chopped cashews on top for added crunch.