**Spicy sweet potato salad with spinach**

**Ingredients (2 servings):**



1 large sweet potato from North Carolina (300 g)

4 tbsp olive oil

1/2 teaspoon salt

1 teaspoon chili powder

2 tbsp lime juice

1 tsp honey

1/4 tsp black pepper

250 g spinach

50 g feta cheese

30 g soybeans

1. Peel and chop sweet potatoes. Then spread on a baking sheet and spread with 1 tablespoon of oil and sprinkle with ¼ teaspoon salt. Bake for approx. 30 minutes in a preheated oven (electric cooker: 200°C/ gas cooker: level 3) until golden brown, turn occasionally.
2. take sweet potato cubes out of the oven and season with chilli powder, allow to cool.
3. Mix the remaining oil, lime juice, honey, salt and pepper in a small bowl.
4. Dice feta cheese and avocado. Put the salad leaves in a bowl, add the cheese, soya beans, avocado and the baked sweet potato cubes. Pour the dressing over the salad and serve.

Nutrition facts per serving:

Energy160 kcal/670 kJ

Protein17 g

Fat43g

Carbohydrates16 g