



BELLA'S MOROCCAN-SPICED SWEET POTATO SALAD

Ingredients

- 2 tablespoons extra-virgin olive oil
- 1 cup finely diced onion
- Sea salt
- 1 teaspoon grated fresh ginger, or
½ teaspoon ground ginger
- 1 teaspoon ground cumin
- ½ teaspoon paprika
- 1 pound orange-fleshed sweet potatoes,
such as garnet yams,
cut into ½-inch cubes
- ½ cup water
- ¼ cup freshly squeezed orange juice,
preferably blood orange juice
- 1 teaspoon grated orange zest
- 1 teaspoon grated lemon zest
- 2 tablespoons freshly squeezed lemon juice
- 2 teaspoons Grade A Dark
Amber maple syrup
- 12 kalamata olives, cut in half
- ¼ cup finely chopped fresh flat-leaf parsley
- ¼ cup almonds or shelled pistachios,
toasted and coarsely chopped

Directions

Heat the olive oil in a deep skillet over medium heat. Add the onion and a generous pinch of salt and sauté until slightly golden, about 5 minutes. Add the ginger, cumin, and paprika and sauté for 1 minute. Add the sweet potatoes, water, orange juice, orange zest, lemon zest, and ½ teaspoon salt and stir to combine. Decrease the heat to medium-low, cover, and cook for 15 minutes. Uncover and cook, stirring occasionally, until the sweet potatoes are tender and the liquid is reduced to almost a glaze, about 5 minutes. Add the lemon juice, maple syrup, and olives and stir gently to combine. Taste; you may want to add a pinch of salt or squeeze of lemon juice. Transfer to a bowl and sprinkle with the parsley and almonds. Serve at room temperature.

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