



Grilled Sweet Potato Salad

NIBBLEDISH CONTRIBUTOR

Ingredients

3-4 long skinny sweet potatoes (about 1 1/2 pounds)

1 medium sized red onion, thinly sliced

Salad greens

For the dressing:

1/4 cup rice wine vinegar

2 tablespoons of sugar

Salt and freshly ground pepper to taste

3/4 cup extra virgin olive oil

2 tablespoons of minced fresh tarragon

Instructions

Microwave or blanch the potatoes for 4 to 5 minutes, the potatoes should be soft, but still undercooked.

When the potatoes are cool enough to handle, peel and slice them into 1/2 inch slices.

On a very hot grill or grill pan, finish cooking the potatoes, a well oiled grill helps prevent sticking.

Remove the grilled potato slices to a serving platter lined with salad greens.

Grill the onion slices and arrange them over the potato slices.

Drizzle with the dressing.

For the dressing:

Dissolve the sugar, salt, and pepper in the vinegar.

Whisk in the olive oil and tarragon.