

# Kumara, bean & rocket salad



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Preparation 20 mins + cooling time | Cooking 40 mins | Serves 6 as a side dish

Serve this salad with barbecued sausages, chicken or steak.

750g kumara (orange sweet potato), peeled and cut into 2-3cm pieces

1 red onion, peeled and cut into thin wedges

8 garlic cloves (unpeeled)

Olive oil cooking spray

175g baby butter or green beans, trimmed

50g drained marinated feta, roughly crumbled

40g baby rocket leaves, trimmed (about ½ bunch)

### Lemon dressing

¼ cup extra virgin olive oil

1 tbs lemon juice

Salt and ground black pepper

**STEP 1** Preheat oven to 200°C/180°C fan forced. Place kumara, onion and garlic cloves onto a baking tray lined with baking paper. Spray with oil, tossing to evenly coat. Roast, turning once, for 35-40 minutes until tender and crisp at the edges. Set aside to cool.

**STEP 2** Meanwhile, plunge beans into a small saucepan of boiling water and cook for 2 minutes until just crisp. Refresh in cold water and drain. Pat dry with paper towel.

**STEP 3** Place roasted kumara and onion into a large bowl. Squeeze garlic from the cloves and add to salad. To make dressing, combine ingredients in a screw-top jar. Shake until well combined. Drizzle salad with dressing. Gently toss to combine. Arrange on a serving platter and serve.