

Roasted Sweet Potato Salad

BY **CHEF VINCENT "VIN" CONNELLY**, KITCHEN MANAGER, CAMBRIDGE RINDGE AND LATIN SCHOOL

- 60 sweet potatoes, peeled and cut into 1-inch pieces (17 pounds)
- 24 red bell peppers, cored and sliced into 1-inch pieces (8½ pounds)
- 15 large Spanish onions, peeled and sliced (5 pounds)
- 5¾ cups vegetable oil
- 1½ tablespoons salt

Dressing:

- 36 ounces orange juice
- 6 tablespoons ground coriander
- 6 tablespoons cumin
- 3 tablespoons cinnamon
- 1½ cups brown sugar
- 12 bunches cilantro, finely chopped

YIELD: 100 SERVINGS (K-5) * SERVING SIZE: ¾ CUP

Preheat a convection oven to 450°F and line three sheet pans with parchment paper.

Combine the peppers and onions on one of the sheet pans.

Place the potatoes on the other two sheet pans, dividing them in half.

Divide the oil evenly among the three sheet pans. Sprinkle the vegetables with salt and toss well. Be sure that all the vegetables are in a single layer so they will roast and not steam.

Place the sheet pans in the oven, and roast the vegetables until they are soft and begin to take on color, approximately 30 minutes.

Meanwhile, combine the orange juice, coriander, cumin, cinnamon, and brown sugar in a small sauce pan over low heat. Heat until the mixture comes to a boil.

Transfer the roasted vegetables to a large pan. Pour the dressing onto the potatoes. Add the chopped cilantro and toss. Cover the pan and chill until serving.

NUTRITIONAL INFORMATION

CALORIES: 214; SODIUM: 155.37 MG; SATURATED FAT: 7.18%

USDA REQUIREMENTS MET

- ½ CUP TOTAL VEGETABLE
(¼ CUP RED OR ORANGE VEGETABLE, ¼ CUP OTHER VEGETABLE)