

Roasted Sweet Potatoes with Baby Greens and Feta

- 3 sweet potatoes, peeled and cubed
- 5 tbsp. extra-virgin olive oil, divided
- Kosher salt
- Freshly ground black pepper
- 1 cup dried quinoa, rinsed under cold water
- 8 ounces baby greens of choice (kale, arugula, or spinach), chopped
- 1/2 cup dried cranberries
- 1 tbsp. balsamic vinegar
- 1/2 cup crumbled feta

Preheat oven to 425° and cover a baking sheet with aluminum foil. Arrange sweet potatoes on the baking sheet, then drizzle with 2 tablespoons olive oil and season with salt and pepper. Toss to coat and roast until golden and tender, about 25 minutes.

Meanwhile, combine quinoa and 2 cups of water in a medium saucepan. Bring to a boil, then reduce heat and simmer, covered, 15 minutes. Remove from heat and let sit, covered, 5 minutes more. Scoop quinoa onto a paper towel-lined baking sheet to cool slightly.

In a large bowl, combine quinoa, sweet potatoes, baby greens, and cranberries. In a small bowl, whisk together balsamic vinegar and remaining 3 tablespoons olive oil. Drizzle vinaigrette over salad, tossing gently to combine. Season with salt and pepper and stir in feta just before serving.