



Simple | Healthy | Delicious

Roasted Chipotle Sweet Potato and Sorghum Salad



INGREDIENTS

1 cup Nature's Earthly Choice Sorghum
1 medium sweet potato
½ medium onion
½ teaspoon garlic powder
¼ teaspoon chipotle powder
¼ teaspoon cumin
¼ teaspoon coriander
¼ teaspoon oregano
¼ teaspoon smoked paprika
¼ teaspoon sea salt
¼ cup cilantro, minced
½ tablespoon olive oil
Juice from 1 lime
2 teaspoons honey

DIRECTIONS:

1. Rinse the Sorghum and cook according to package instructions. Preheat oven to 400° F. Peel and cut sweet potato into ¼" cubes and dice onion. Combine sweet potato and onion on a baking tray and toss with ½ tablespoon olive oil and spices. Roast until sweet potato is tender, 25-30 minutes. When sweet potato is done, add to bowl with Sorghum along with cilantro. Whisk together olive oil, lime juice, and honey. Pour over the salad and toss everything together. Taste and add more salt if desired.