

Brown Rice Salad with Sweet Potatoes & Apples



Ingredients

(serves 10-12)

- 1/2 cup olive oil
- 1 1/2 cups brown rice
- 1 1/2 pounds sweet potatoes (diced)
- 1/4 cup apple cider vinegar
- 2 large apples
- 1/2 medium red onion
- 8 cups baby greens (kale, spinach, etc.)

Directions

1. Preheat oven to 400F. In a large saucepan, heat 1 Tbsp olive oil.
2. Cook rice according to package directions, cool.
3. Meanwhile, toss sweet potatoes with 1 Tbsp olive oil and season with salt and pepper.
4. Roast for 25 minutes, or until golden brown and tender. Let cool.
5. In a large bowl, whisk remaining olive oil with vinegar and add rice, sweet potatoes, apples, onions, and greens.
6. Toss well and serve.



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