



Vegan Black Bean and Sweet Potato Salad

Savannah · 28/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

4

Description

This vegan black bean and sweet potato salad is a great side dish using fresh ingredients. There are never leftovers.

Ingredients

- - 1 pound sweet potatoes
- peeled and cut into 3/4-inch cubes - 3 tablespoons olive oil
- divided - ½ teaspoon ground cumin
- or more to taste - ¼ teaspoon red pepper flakes (Optional) - coarse salt and ground black pepper to taste - 2 tablespoons freshly squeezed lime juice - 1 (14.5 ounce) can black beans
- rinsed and drained - ½ red onion
- finely chopped - ½ cup chopped fresh cilantro

Instructions

1. Preheat the oven to 450 degrees F (230 degrees C). Drizzle sweet potatoes with 1 tablespoon olive oil on a rimmed baking sheet; season with cumin
2. pepper flakes
3. salt
4. and black pepper. Toss until evenly coated. Roast in the preheated oven on the lower rack
5. stirring halfway through
6. until sweet potatoes tender
7. 25 to 35 minutes. Whisk remaining 2 tablespoons olive oil and lime juice together in a large bowl; season with salt and black pepper. Add sweet potatoes
8. black beans
9. onion
10. and cilantro; gently toss to coat.