



**CAMP
SOUTHERN
GROUND**

ROASTED SWEET POTATO AND FIG KALE SALAD

INGREDIENTS

- 1 large sweet potato chopped
- 6 large figs halved
- 1 head lacinato kale chopped
- 1 head Russian red kale chopped
- 1/3 cup dried cranberries
- 1 tablespoon fresh lemon juice
- 1/4 c walnuts or pepitas

Maple-Cinnamon Cider Vinaigrette

- 3 tablespoons olive oil
- 2 tablespoons cider vinegar
- 1 tablespoon pure maple syrup
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon sea salt to taste



INSTRUCTIONS

1. Preheat the oven to 415 degrees F. Spread the sweet potatoes and figs on a large baking sheet. Drizzle with olive oil and sprinkle with sea salt. Use your hands to coat everything in oil. Roast figs for 10 to 12 minutes, until caramelized, and sweet potatoes for 30 to 35 minutes, until golden-brown and crispy.
2. Add the ingredients for the vinaigrette to a small blender, and blend until completely smooth (or whisk vigorously in a bowl until well-combined). Set aside until ready to use.
3. Add the chopped kale to a large serving bowl and drizzle with lemon juice. Use your hands to massage the lemon juice into the kale leaves (this process breaks down some of the fibers in the kale and softens it up). Drizzle desired amount of cider vinaigrette over the kale and toss well until coated. Serve salad with dried cranberries, roasted sweet potatoes and figs, and walnuts or pepitas. Enjoy!