

Sweet Potato Crisps Salad

When I made a Kiddush for a new baby, I was sent many cakes, cookies, and petit fours. Amid all the sweets, this salad arrived. It was much enjoyed by my whole extended family who came to celebrate with us.

1 large sweet potato

$\frac{3}{4}$ cup oil for frying

SALAD

1 (8-ounce) bag Romaine lettuce

$\frac{1}{2}$ red pepper, sliced into strips

$\frac{1}{2}$ yellow pepper, sliced into strips

1 (8-ounce) can hearts of palm, drained

1 small red onion, diced

DRESSING

$\frac{1}{2}$ cup olive oil

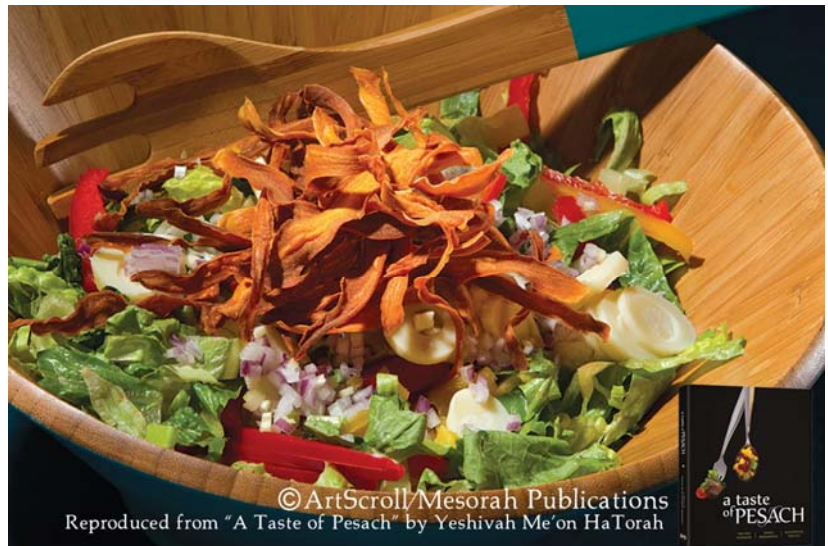
$\frac{1}{3}$ cup vinegar

$\frac{1}{2}$ cup sugar

3 cloves garlic, crushed

1 teaspoon imitation mustard

1. **Prepare sweet potato crisps:** Peel sweet potato. Using a vegetable peeler, continue to peel wide paper-thin strips of sweet potato.
2. Heat oil in a deep skillet. When oil is hot, add sweet potato strips a few at a time. When golden and crispy (about 5-7 minutes) remove with a slotted spoon. Can be made a few days in advance; store in an airtight container at room temperature.
3. **Prepare the dressing:** Place dressing ingredients in a small container. Shake to combine.
4. **Assemble salad:** Combine salad ingredients in a large bowl. Toss with dressing. Place sweet potatoes on top right before serving.



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