



Cooking Made Easy

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## Purple Sweet Potato Niçoise Salad

### with Black Olive Vinaigrette



We took some liberties with the classic salad Niçoise, but worry not, this salad is worthy in its own right. Vibrant purple sweet potato and hearty chickpeas marry with traditional components like tomatoes and green beans for an unexpectedly harmonious medley. The entire salad is amped up by an intensely flavorful black olive vinaigrette. Bon appétit!



35 min



level 1



nut free



lactose free



gluten free



vegan



Purple Sweet Potato



Chickpeas



Shallot



Black Olives



Sherry Vinegar



Mixed Greens



Green Beans



Grape Tomatoes



Herbes de Provence



Cucumber

Ingredients	2 People	4 People
Purple Sweet Potato	10 oz	20 oz
Shallot	1	2
Chickpeas	1 can	2 cans
Black Olives	1 oz	2 oz
Sherry Vinegar	2 T	4 T
Mixed Greens	2 oz	4 oz
Green Beans	4 oz	8 oz
Grape Tomatoes	1 bunch	2 bunches
Herbes de Provence	1 t	2 t
Cucumber	1	2
Olive Oil*	3 T	6 T

\*Not Included

**Allergens**  
(None)

**Tools**  
Baking Sheet, Medium Pot, Small Bowl, Strainer, Peeler

Ruler

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**Nutrition per person** Calories: 590 cal | Carbs: 84 g | Fat: 26 g | Protein: 17 g | Fiber: 21 g



**1** Preheat oven to 400 degrees. Peel and chop the **purple sweet potato** into ½-inch cubes. Toss the sweet potato on a baking sheet with 1 tablespoon **olive oil**, the **herbes de Provence**, and a pinch of **salt** and **pepper**. Roast for 20-25 minutes, until golden brown and very soft.



**2** While the sweet potatoes roast, bring a medium pot of **water** to a boil with a pinch of **salt**.

**3** Meanwhile, mince the **olives**, **parsley leaves**, and **half the shallot**. Make the **black olive vinaigrette**: in a small bowl, mix together the **minced olives**, **parsley**, **minced shallot**, 2 tablespoons **sherry vinegar**, 2 tablespoons **olive oil**, and a large pinch of **salt** and **pepper**.



**4** Trim and cut the **green beans** into 2-inch pieces, then place in the boiling water for 2-3 minutes, until crisp-tender. Drain and rinse under cold water.

**5** Halve the **grape tomatoes**. Drain and rinse the **chickpeas**. Peel and dice the **cucumber**.



**6** Plate a mound of **greens**, then assemble the salad with **chickpeas**, **sweet potato**, **grape tomatoes**, **cucumber**, and **green beans** in rows. Drizzle with the **black olive vinaigrette** and enjoy!