

# Recipe

## Farmhouse Sweet Potato and Green Pea Salad

*Looking for a way to use extra ingredients purchased for your Thanksgiving Dinner? Give Farmhouse Sweet Potato and Green Pea Salad a try! Recipe adapted by the American Farm Bureau Federation from Art Smith's Sweet Potato Salad.*

**Prep Time:** 15 Minutes | **Cook Time:** 1 Hour | **Difficulty** Easy | **Servings:** 8

### Ingredients

4 small sweet potatoes	1 medium carrot, peeled and
1 cup frozen peas, rinsed/drained with cool water	coarsely chopped
1/4 cup mayonnaise	2 scallions, finely chopped (may substitute 2 tablespoons red onion)
1 tablespoon mustard	Salt and pepper
2 celery stalks, cut in half the long way and sliced 1/4-inch thick	Fresh chives, chopped (optional)

### Directions

Preheat oven to 400° F.  
Wrap sweet potatoes in foil and bake for 1 hour. Unwrap and let cool.  
Peel potatoes and cut into 3/4-inch cubes.  
Mix mayonnaise and mustard in large bowl, then add sweet potato chunks, peas, celery, carrot and scallions; toss gently.  
Season to taste with salt and pepper. Cover and refrigerate for 1 hour.  
Sprinkle with chives; serve.

