Spinach and sweet potato salad
with orange- sesame dressing

Ingredients

1 Pitta bread
3 tablespoons olive oil
250g sweet potato
1 orange
150g baby spinach

Dressing

3 tablespoons olive oil
1 teaspoon sesame oil
2 tablespoons orange juice
1 teaspoon lemon juice
1 teaspoon orange zest
1 garlic clove finely diced
2 teaspoons Dijon mustard
Method

1. Preheat the grill to high.
2. Cut off and discard the edge of the pitta bread, split the bread into 2 thin halves, and lightly brush all over with some of the oil. Place under the grill and toast until crisp and lightly browned.
3. Wash and slice the sweet potato into 1cm slices then toss in the remaining oil and grill until soft and golden on both sides, 8-10 minutes. Transfer to a salad bowl.
4. Peel the orange and remove all the pith, cut into segments. Put the segments in the bowl with the sweet potato, add the spinach.
5. Break up the pitta bread crisps into small shards and put into the bowl, lightly toss.
6. To make the dressing, put all the ingredients into a small bowl and whisk to blend, season with salt and pepper to taste.
7. Pour over salad just before serving