**Sweet potato cabbage salad with ginger**

**Ingredients (6 servings):**

700 g sweet potatoes from North Carolina

6 tbsp rapeseed oil

6 tbsp lime juice

1 1/2 tbsp sugar

1 1/2 tsp fresh ginger, grated

1/2 tsp salt

60 g roasted walnut pieces

1 spring onion

Salad leaves to serve

1. Mix oil, lime juice, sugar, ginger and salt.
2. Chop the spring onion into small pieces. Cut sweet potatoes into thin strips and mix with walnuts, spring onion and dressing.
3. Chill before serving. Serve on salad leaves. It goes well with fried chicken breast.

**Preparation time / working time (without waiting time):** approx. 45 minutes.

**Nutrition per serving:**

Energy280 kcal/1170 kJ

Protein4 g

Grease15 g

Carbohydrates31 g