

ENTREE

Korean Sweet Potato Caesar Salad



Korean Sweet Potato Caesar Salad

CLIENT	MEASURE	INGREDIENTS	PRODUCT #	DISTRIBUTOR #
Ventura Foods®	3 oz.	Hidden Valley® Caesar Dressing	13436HVR	
Ventura Foods®	2 oz.	Sauce Craft® Gochujang Korean Pepper Sauce	22778SCR	
	¼ cup	Black Beans		
Savor® Imports	¼ cup	Savor® Imports Mukimame Shelled Edamame, thawed	692932	
	2 tbsp.	Wonton Strips		
	1 ½ tsp.	Sesame Oil		
	1 tbsp.	Sliced Almonds		
	¼ cup	Sweet Potato, Diced		
	1 medium head	Romaine Lettuce		
	1 ½ tbsp.	Olive oil		



DIRECTIONS:



1. Whisk together Caesar dressing and sesame oil. Cover and refrigerate.
2. Over medium-high heat, place sauté pan and olive oil. Add sweet potato and cook until tender.
3. Add gochujang sauce to potato, toss well and add sliced almonds and edamame.
4. Combine romaine, seasoned sweet potato, edamame, black beans and prepared sesame Caesar dressing, toss well.
5. Plate and garnish with wonton strips

Yield: 1 Serving



Recipe Created by:
Chef Jason Hooker

