

CHEF SARA RHODES

SWEET POTATO & BROCCOLI SLAW W/HONEY GOAT CHEESE DRESSING

8 oz. goat cheese
½ cup honey
1/8 cup extra-virgin olive oil
¼ cup apple cider vinegar
½ lemon, juiced
1 ½ cups mayonnaise
½ cup rice wine vinegar
1/3 cup sugar
½ cup red onion, minced
2 medium sweet potatoes, peeled and cut julienne
4 cups broccoli flowerets, trimmed
¾ cup dried cranberries
¾ cup pecans, toasted and chopped



In a food processor, combine the first 8 ingredients and process until smooth and creamy. Season with salt and pepper.

Combine the rest of the ingredients, except pecans, in a large bowl. Fold in the dressing. Mix in some of the pecans and sprinkle the rest on top.