Sweet Potato Salad

Ingredients:
Non stick cooking spray
1 sweet potato
2 baking potatoes
2 tablespoons olive oil
1/3 cup honey
1/4 cup vinegar
1/2 teaspoon garlic powder
1 teaspoon salt
1 teaspoon cumin
1/2 teaspoon pepper

Equipment:
Baking pan
Cutting board
Knife
Measuring spoons
Small mixing bowl
Spatula
Serving bowl

Directions
1. Preheat oven to 450ºF. Spray baking pan with cooking spray.

2. Wash potatoes and set on cutting board. Cut potatoes in half lengthwise, and lay on cutting board. Cut in half again and cut into bite size chunks.

3. Layer potatoes evenly on pan and spray with cooking spray again.

4. Bake for 30 minutes, stirring about half way through.

5. To make a dressing, combine olive oil, honey, vinegar, garlic powder, salt, cumin and pepper in a jar with lid. Put lid on jar and shake to mix ingredients.

6. When potatoes are tender, take them out of the oven and add to a mixing bowl. Pour dressing over potatoes and toss to coat. Serve warm.