

Opa-locka Farmers Market

At Nathan B. Young Elementary School

14120 NW 24th. Avenue, Opa-locka, FL 33054

Wednesdays from 2 p.m. to 5:30 p.m.

Available Produce

Farm Worker

Papaya
Onion
Green Pepper
Tomato

Country Corner

Banana
Oranges
Strawberries
Grapes
Corn
Cabbage
Okra
Sweet Potatoes



Roasted Sweet-potato Salad

Ingredients

- 2 tablespoons olive oil
- ¼ teaspoon salt
- ¼ teaspoon freshly ground black pepper
- 2 pounds sweet potatoes, scrubbed and cut into 1" chunks
- 2 large red bell peppers cut into 1" pieces
- 2 tablespoons white balsamic or white wine vinegar
- 1 pound spinach or arugula, torn into bite-size pieces

Directions

1. Preheat oven to 425
2. In a large roasting pan, combine the oil, salt, and black pepper. Add the sweet potatoes and bell peppers and toss to coat well. Roast, stirring occasionally for 40 minutes, or until the potatoes are tender. Remove from oven and stir in the vinegar.
3. Place the spinach or arugula in a large serving bowl. Add the potato mixture and toss to coat well. Serve immediately.

Source: <http://recipes.womenshealthmag.com/Recipe/roasted-sweet-potato-salad.aspx>

