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## BUDDHA BOWLS WITH TURMERIC TAHINI SAUCE

**SERVES:** 4 SERVINGS | **PREP & COOK TIME:** 45 MINUTES

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### INGREDIENTS

- 3 large sweet potatoes, peeled and diced
- 1-1/2 tablespoons olive oil
- 1/2 teaspoon ground cumin
- 1/2 teaspoon ground coriander
- 1/4 teaspoon kosher salt
- 4 cups cooked quinoa, brown rice or other whole grain
- 1 can (15 ounces) READ 4 Bean Salad, drained
- 2 cups shredded purple cabbage
- 2 cups baby spinach
- 1 avocado, sliced
- Cilantro leaves for garnish
- Salt/Pepper

### DRESSING

- 1/4 teaspoon kosher salt

- 4 cups cooked quinoa, brown rice or other whole grain
  - 1 can (15 ounces) READ 4 Bean Salad, drained
  - 2 cups shredded purple cabbage
  - 2 cups baby spinach
  - 1 avocado, sliced
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## INSTRUCTIONS

1. Preheat oven to 425°F.
  2. Toss sweet potatoes with oil, cumin, coriander and salt. Spread out on sheet pan. Roast in oven 15 minutes or until tender. Remove from oven.
  3. Meanwhile, prepare the Turmeric Tahini Dressing. Whisk tahini, lemon juice, olive oil, garlic, turmeric and water together in medium bowl. Season with salt and pepper, as desired.
  4. To assemble Buddha Bowls, place 1 cup quinoa (or other grain) in each bowl. Divide sweet potatoes, bean salad, cabbage, spinach and avocado slices among the bowls. Garnish with cilantro. Drizzle dressing lightly over salad. Serve extra dressing on the side.
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### FIND IT ONLINE:

<https://www.readsalads.com/recipes/2018/12/12/buddha-bowls-with-turmeric-tahini-sauce>

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