**Sweet potato salad**

**with goat cheese and chicken legs**

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**Ingredients for 4 servings:**

500 g sweet potatoes from North Carolina

4 chicken legs (á approx. 100 g)

4 slices bacon (approx. 80 g)

4 sage leaves

1/2 tsp mustard (medium hot)

Salt

1/2 tbsp apricot jam

3 tbsp olive oil

1/2 salad cress

1 avocado

5 fresh goat cheese medallions (á 20 g)

1 1/2 tbsp sweet chilli sauce

Oil for the barbecue grill

1. Cook sweet potatoes for 20 minutes. Meanwhile, wash the chicken legs and rub dry. Wrap in bacon and add 1 sage leaf to each bacon.
2. Coat the grill rack with oil and grill the chicken legs all around on the hot grill until golden brown.
3. Meanwhile, mix mustard, ½ teaspoon salt and apricot jam. Stir in the olive oil slowly. Cut the salad cress and sprinkle into the vinaigrette. Drain the sweet potatoes, leave to cool and peel. Cut them into slices and grill on both sides. Mix slices and vinaigrette.
4. Halve the avocados. Remove the pit, remove the flesh from the skin and cut into slices. Halve the goat cheese medallions. Add the avocado and goat cheese to the potatoes and mix carefully. Spread chicken legs with chilli sauce. Serve salad and chicken legs together.

**Preparation time:** approx. 45 minutes

**Nutrition information per serving:**

Energy: 554 kcal / 2320 kJ

Protein: 30,3 g

Fat: 32 g

Carbohydrates: 35,9 g