



Panini Grilled Sweet Potato Salad with Creamy Basil Vinaigrette

Ingredients:

- ½ cup sour cream
 - 3 tablespoons finely chopped fresh basil
 - 3 tablespoons olive oil, divided
 - 2 tablespoons fresh lemon juice
 - 2 teaspoons coarse-grain mustard
 - 3 medium sweet potatoes, peeled, cut into 1/4-inch slices (about 3 cups)
 - 1 teaspoon salt
 - ½ teaspoon ground black pepper
 - 1 teaspoon McCormick Grill Mates Roasted Garlic & Herb Seasoning
 - ½ small red onion, quartered and thinly sliced
 - 6 sun-dried tomatoes in oil, drained and chopped
 - ½ cup Kalamata olives, pitted and halved
 - 4 slices bacon, cooked and crumbled
- Garnish: chopped pistachios

Instructions:

1. Preheat panini or sandwich press according to manufacturer's directions.
2. In a medium bowl, whisk together sour cream, basil, 1 tablespoon olive oil, lemon juice, and mustard. Cover, and set aside.
3. In a medium bowl, add sweet potato, and toss with remaining 2 tablespoons olive oil; season with salt, pepper, and Roasted Garlic & Herb Seasoning. Place sweet potato slices on panini press in a single layer, in batches, if necessary. Close press, and cook until potato is fork tender and grill marks appear.
4. In a large serving bowl, combine sweet potato, onion, tomatoes, olives, and bacon. Pour prepared dressing over salad, and toss gently to blend. Garnish with pistachios, if desired.

Servings: 4