

Jill's Joyful Kitchen

Sweet Potato Brown Rice Salad

2 tablespoons sesame oil
2-3 tablespoons low sodium tamari
2 medium sweet potato, baked and cut into small cubes
1 yellow sweet bell pepper, chopped
4 cups cooked brown rice
1 medium carrot, chopped
1 celery stalk, chopped
3 tablespoons raisins
2 teaspoons sesame seeds, more for optional sprinkling

Whisk the sesame oil and tamari in a small bowl and set aside. In a large bowl, place all the rest of the ingredients and mix together. Pour the sesame oil mixture over the ingredients and gently mix. Sprinkle additional sesame seeds over the top of the salad.