**Classic sweet potato salad**

**Ingredients (4-6 servings):**

1 kg sweet potatoes from North Carolina

500 g green beans

1/3 cup olive oil

180 g lean cooked ham

3 small shallots

2 tablespoons fresh lemon juice

2 tbsp grainy mustard

1 tablespoon mayonnaise

2 tsp fresh dill

Salt, pepper

**Directions:**

1. Peel and chop sweet potatoes. Then cook in salted water for about 6 minutes.

**2.** Add the green beans and cook for 3-4 minutes. The beans should remain crisp. Drain the water.

**3.** Heat 2 tablespoons of oil in a deep pan at medium heat. Cut the ham into cubes and fry in the pan for 3-5 minutes until golden brown. Remove from heat and allow to cool for 2 minutes.

**4.** Finely chop the shallots and add to the ham with the remaining oil, lemon juice, mustard, mayonnaise, salt, pepper and 2 tbsp. water and mix.

**5.** Add sweet potatoes, beans and chopped dill, mix in and serve.