

sheet-pan harvest bowl with cranberry vinaigrette

By Grace Elkus

Serves 4

Cook time: 40 minutes

Tools:

- [A rimmed sheet pan](#)
- [Chef's knife](#)
- [Cutting board](#)
- [A large bowl](#)
- [A small bowl](#)
- Large spatula
- Kosher salt and freshly ground black pepper
- 1 (6- to 8-inch) pocket pita, spit into two layers
- 2 tablespoons balsamic vinegar
- 1 tablespoon Dijon mustard
- 1 (8-ounce) block feta cheese
- 1/4 cup dried cranberries
- 1 small Honeycrisp apple (or 1/2 large one)
- 1/4 cup roasted pepitas or chopped roasted pistachios
- 4 ounces baby arugula (4 packed cups)

Ingredients:

- 2 sweet potatoes (about 1 1/2 pounds total)
- 1 tablespoon chopped fresh thyme leaves
- 4 tablespoons extra-virgin olive oil, divided

Heat the oven to 425°F.

Prep **2 sweet potatoes**: Trim and peel the sweet potatoes. Slice in half crosswise, then in half lengthwise. Slice into 1/2-inch thick wedges. Transfer to a large bowl.

Chop **fresh thyme leaves** until you have 1 tablespoon, then add to the bowl. Add **2 tablespoons extra-virgin olive oil, 1 teaspoon kosher salt, several grinds black pepper** and toss to coat.

Spread the sweet potatoes into an even layer on a baking sheet. Roast until golden brown underneath, 15 to 20 minutes.

While the sweet potatoes are roasting, split **1 pocket pita** into two layers and tear into bite-size pieces. Add to the now-empty bowl with **1 tablespoon extra-virgin olive oil**. Toss to coat. Cut **1 (8-ounce) block feta** into 1/2-inch-thick slabs.

In a separate small bowl, whisk **2 tablespoons balsamic vinegar, 1 tablespoon Dijon mustard, remaining 1 tablespoon extra-virgin olive oil, and a pinch each of salt and pepper** until combined. Add **1/4 cup dried cranberries** and toss to coat.

Flip the sweet potatoes, then scatter the pita over top. Break the feta into large pieces and add to the baking sheet. Return to the oven and roast until the pita is crisp and the feta is soft, 7 to 9 minutes.

Meanwhile, halve, core, and thinly slice **1 small Honeycrisp apple**. Chop **pistachios** until you have 1/4 cup (if using; no need to chop if you're using pepitas). Remove the pan from the oven, add **4 packed cups baby arugula**, the apple, pepitas or pistachios, and the vinaigrette, and toss to combine. Serve warm.