Spiced Curry Puckett Salad

Urban Roots trio Cassandra, Imogene and Alero showcase their inventive and clever nature in this hearty, savory salad they named after Minnesota Twins’ great Kirby Puckett. They’re bright, industrious young women and eager to take on Roots’ challenging opportunities and experiences. Let the games begin. Makes 8 (1-cup) servings.

**Salad**
- 5 cups chopped potatoes (1/2-inch pieces)
- 1 (15-oz.) can garbanzo beans, drained and rinsed
- 2 cups shredded kale
- 1 cup chopped sugar snap peas
- 1 cup chopped bell pepper (red and/or yellow)
- ½ cup chopped fresh cilantro
- ⅓ cup chopped jalapeño chile
- ½ cup chopped fresh mint
- ⅛ cup chopped red onion

**Dressing**
- 2 cups plain full-fat yogurt
- ½ cup fresh lemon juice
- 3 tablespoons apple cider vinegar
- 2 teaspoons honey
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- ½ teaspoon curry powder
- ⅛ teaspoon cayenne pepper
- Salt and freshly ground pepper to taste

8 cups mixed salad greens

**Topper:** Golden raisins

**Directions**
1. Place potatoes in medium saucepan; cover with water and add 1 teaspoon salt. Bring to a boil; reduce heat and simmer about 15 minutes or just until tender. Rinse with cool water; drain well.
2. Meanwhile, mix remaining salad ingredients in a large bowl. Add cooked potatoes.
3. To make the dressing, whisk yogurt, lemon juice, vinegar, honey, cumin, coriander, curry powder, cayenne, salt and pepper together in a small bowl.
4. Gently toss dressing with salad; spoon on top of mixed greens. Garnish with golden raisins.