

Chipotle Sweet Potato Salad

Carolyn Eskew - Dayton, OH
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Servings: 9

3 pounds (7 cups) sweet potatoes, peeled and cut into 3/4-inch pieces
1/4 cup sweet onion, finely chopped
1/4 cup celery, finely chopped
1/4 cup seeded fresh poblano pepper, finely chopped
1 seeded jalapeno pepper, finely chopped
1 cup mayonnaise
2 tablespoons lime juice
1/2 to 1 teaspoon ground chipotle pepper
1/2 teaspoon salt
1/4 teaspoon pepper
fresh cilantro, minced

Preparation Time: 20 minutes

Bake Time: 25 minutes

Preheat the oven to 425 degrees.

Place the sweet potatoes in a parchment-lined 15x10x1-inch baking pan. Cover tightly with foil.

Roast until tender, 25 to 30 minutes. Cool. Transfer to a large bowl.

Add the onion, celery, poblano and jalapeno.

In a bowl, combine the mayonnaise, lime juice, chipotle pepper, salt and pepper. Pour over the potato mixture. Toss gently to coat.

Refrigerate, covered, until serving.

Sprinkle with cilantro.

TIP:

If you're going to chill this salad for more than a couple of hours before serving, stir in just half of the dressing mixture. Add the rest right before serving.

Per Serving (excluding unknown items): 224 Calories; 21g Fat (79.1% calories from fat); 1g Protein; 11g Carbohydrate; 1g Dietary Fiber; 9mg Cholesterol; 266mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Vegetable; 0 Fruit; 2 Fat.