

Sweet Potato Salad

Chef Michelle - Aldi Test Kitchen
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6 pounds small sweet potatoes, peeled and diced
2 tablespoons extra-virgin olive oil
1 1/2 teaspoons salt, divided
1 1/2 teaspoons ground black pepper, divided
1/4 cup vinaigrette dressing
1/2 teaspoon ground cumin
2 pinches ground chili powder
1/4 teaspoon paprika
1 tablespoon fresh squeezed lime juice
1/2 cup frozen sweet corn, thawed
1 can (15.5 ounce) black beans, drained and rinsed
1/4 cup diced red onion
1 red bell pepper, finely chopped
1/4 cup chopped cilantro

Preheat the oven to 400 degrees.

In a large bowl, toss the sweet potatoes with olive oil, 1/2 teaspoon of salt, and 1/2 teaspoon of pepper. Spread onto a large baking sheet.

Bake for 25 minutes or until tender.

Refrigerate the potatoes.

In a large bowl, whisk together the vinaigrette, cumin, chili powder, paprika, lime juice, one teaspoon of salt and one teaspoon of pepper.

Add the corn, black beans, red onion, bell pepper, cilantro and chilled sweet potatoes to the vinaigrette. Toss until well combined.

Per Serving (excluding unknown items): 966 Calories; 30g Fat (27.5% calories from fat); 44g Protein; 136g Carbohydrate; 34g Dietary Fiber; 0mg Cholesterol; 3217mg Sodium. Exchanges: 8 Grain(Starch); 2 1/2 Lean Meat; 2 Vegetable; 0 Fruit; 5 1/2 Fat.