

# Spicy Roasted Sweet Potato Salad

## Instructions

1. Preheat the oven to 425 degrees. Line a large, rimmed baking sheet with aluminum foil. In a large bowl, stir together the sweet potatoes, corn kernels, 2 tablespoons of oil, 1 teaspoon of salt, and ½ teaspoon of black pepper. Spread in an even layer on the prepared baking sheet. Bake until the vegetables are tender, about 30 minutes.
2. While the vegetables bake, add the lime juice, honey, 1 tablespoon of oil, ½ teaspoon of salt, and ¼ teaspoon of black pepper to a large bowl. Whisk until combined.
3. Add the sweet potatoes, corn, black beans, and jalapeños to the lime juice mixture; stir until evenly coated. Cover with plastic wrap, and refrigerate until completely chilled, 1 to 12 hours. Add cilantro to the salad, and toss to combine. Garnish with scallions before serving.

## Ingredients

- 1 ½ lbs sweet potato, peeled and cut into 1-inch pieces (about 5 cups)
- ½ cup fresh corn kernels (from 1 large ear of corn)
- 3 tablespoons olive oil, divided
- 1 ½ teaspoons kosher salt, divided
- ¾ teaspoon black pepper, divided
- 2 tablespoons fresh lime juice (from 1 lime)
- 2 teaspoons honey
- ½ cup black beans (from one 15 oz can), drained and rinsed
- ¼ cup drained sliced pickled jalapenos (from one 7 oz can), chopped
- 2 tablespoons chopped fresh cilantro
- Sliced scallions

## Grocery List (add optional toppings to list as desired)

### Produce

- Sweet potatoes
- 1 ear of corn
- 1 lime
- Cilantro
- Scallions

### Canned Goods/Grocery

- 15 oz can black beans
- 7 oz can of sliced pickled jalapenos
- Olive oil
- Salt
- Pepper
- Honey