

## SWEET POTATO SALAD

6 cups peeled sweet potato, cut into chunks (about 2 ½ pounds)  
Salt and pepper to taste  
3 tablespoons olive oil, divided  
½ cup chopped red bell pepper  
½ cup chopped red onion  
⅔ cup frozen corn, thawed  
⅔ cup black beans, drained and rinsed  
¼ cup chopped cilantro  
3 tablespoons lime juice  
1 teaspoon minced garlic

Preheat oven 425°F. Line baking pan with parchment paper.

On prepared pan, toss together sweet potatoes, salt and pepper, and 1 tablespoon olive oil. Roast about 30 minutes, or until potatoes are crisp. Cool.

In large bowl, combine sweet potatoes, red bell pepper, red onion, corn, black beans, and cilantro.

In blender, puree lime juice, garlic, and remaining 2 tablespoons oil. Toss with mixture.