

Southwestern Grilled Sweet Potato Salad

Grilled sweet potato salad with black beans, sweet corn, red pepper, avocado, cilantro, and lime. This fresh and healthy potato salad is always a hit!

Ingredients:

- 4 medium sweet potatoes, peeled and cut into 3/4 inch slices
- 1 tablespoon olive oil
- Salt and pepper, to taste
- 1 ear sweet corn, husked
- 1 (15 oz) can black beans, rinsed and drained
- 1 red pepper, diced
- 2 green onions, chopped
- 1/2 cup chopped cilantro
- 2 avocados, pit and skin removed, chopped
- Juice of 2 limes
- Sea Salt & fresh ground pepper, to taste

Directions:

- In a large bowl, toss the sweet potato slices with olive oil, salt & pepper. Place the sweet potatoes on a grill over medium heat. Cook until tender, about 8-10 minutes on each side. When the sweet potatoes are close to being done, place the ear of corn on the grill and cook for 3-4 minutes, rotating so the kernels get slightly charred. Let the sweet potatoes and corn cool to room temperature.
- Cut the sweet potatoes into cubes and place in a large bowl. With a sharp knife, remove the corn kernels from the cob. Add the corn to the bowl. Stir in black beans, red pepper, green onions, cilantro, and avocado. Squeeze the lime juice over the salad and stir until combined. Season with salt and pepper, to taste. Serve.
- Note-the salad will keep in the refrigerator for 2 days.