



Southwest Sweet Potato Salad



Featuring:
Stonewall Kitchen
Spicy Corn Relish &
Cilantro Lime Dressing

Recipe From:
Stonewall Kitchen

INGREDIENTS

For potato mixture:

- 3 lbs. sweet potatoes, washed and cubed with skin on
- Extra Virgin Olive Oil, enough to coat potatoes
- 1 red pepper, seeded and diced
- 1 yellow pepper, seeded and diced
- 1 large red onion, diced
- Extra Virgin Olive Oil, enough to coat peppers and onions

For the dressing:

- 1/2 cup **Stonewall Kitchen Spicy Corn Relish**
- 1/2 bottle **Stonewall Kitchen Cilantro Lime Dressing**
- 2 tbsp. fresh cilantro, chopped
- 2 tbsp. fresh lime juice
- 1 tsp. ground coriander
- 1/2 tsp. ground cumin
- Salt and pepper to taste

DIRECTIONS

Preheat oven to 450 degree F

Wash and cube sweet potatoes. Place in a roasting pan and toss with vegetable oil. Roast in oven until browned, approximately 20 minutes, allow to cool.

Dice the peppers and onion. Place in *separate* roasting pan and toss with olive oil. Roast in oven 450 degree F until browned, approximately 15 minutes, allow to cool.

Toss sweet potatoes, peppers and onions with remaining ingredients in a large bowl. Add dressing and chill at least 1 hour before serving.