

## Mexican Sweet Potatoes

Serves 16



This is a fantastic appetizer for anyone looking to make something impressive yet on the healthy side. Your guests will be so happy with each bite that they may not have time to realize you are doing them a “flavor” with the wonderful health benefits of sweet potatoes. Our Mexican Sweet Potatoes have it all, flavor, texture, sweetness, acidity and creaminess from the avocado crema. This is a great recipe for meal prep as well. Just store the corn salsa separately so you can heat up the sweet potatoes as needed and top them each with your desired amount.

### Ingredients:

Sweet Potato, halved, 8 each  
Sweet & Spicy Seasoning, as needed  
Avocado oil, as needed

### Corn & Black Bean Salsa

Corn, frozen, 1 1/2 cup  
Black Beans, strained and rinsed, 1/2 -1 cup  
Red Pepper, chopped small, 1 cup  
Tomato, chopped small, 1 cup  
Red onion, chopped small, 1/4 cup  
Jalapeno, seeded, finely chopped, 1/2 each  
Juice of lime, 1 each  
Garlic salt, 1/4 teaspoon  
Kosher salt, to taste  
Black pepper, to taste

### Avocado Crema

Avocado, 2 medium  
Sour cream, 1 cup  
Juice of Lime, 1  
Kosher salt, 1/2 teaspoon  
Black pepper, 1/4 teaspoon

### Lets Get Cooking:

1. Preheat the oven to 375 degrees.
2. Prepare the sweet potatoes by slicing in half long ways and setting them on an oven safe sheet pan, inside facing up. Drizzle with avocado oil and sprinkle with Sweet & Spicy Seasoning. Bake in the oven for about 45 minutes or until fork tender.

3. Prepare your Corn and Black Bean Salsa: Prepare all your vegetables and add them to a medium-large bowl. Add the rinsed black beans, the seasoning and lime juice. Taste and adjust as needed, adding more lime juice or seasoning.
4. Prepare your Avocado Crema: In a small bowl, mash the avocado until its relatively smooth, some lumps is fine. Then add the sour cream, lime juice and salt and pepper. Stir, taste and adjust more seasoning as desired.
5. Once the sweet potatoes are roasted, lay them on a platter. Top each piece with a generous amount of salsa and a dollop of avocado crema. Top with fresh cracked pepper if desired. Serve the potatoes warm.

### **Chef's Tips:**

- Sweet & Spicy Seasoning is available at [MakingItDelicious.com](http://MakingItDelicious.com) or any Johnny D's Waffles location. Substitute the Sweet & Spicy Seasoning with kosher salt, black pepper and a little thyme.
- For more portions without using more potatoes, slice the potatoes in 1/2-inch rings instead of halved. This will shorten your baking time, however, so keep that in mind when roasted the potatoes. Also, if using this method, I recommend lightly spraying the sheet pan with a little oil prior to baking.
- Any leftover corn salsa can be used as a dip, mixed with avocado for a quick corn and black bean guacamole, used on chicken, steak or shrimp tacos.
- Swap the lime juice out throughout the recipe for lemon juice if desired.