

Sweet Potatoes Stuffed with Chipotle Black Bean & Corn Salad



Yields: 6 servings

Ingredients:

- 4 small sweet potatoes or yams, baked
- 1 can black beans, rinsed and drained (15 oz)
- 1 cup canned corn
- 3 green onions, thinly sliced
- 1/2 cup cilantro, chopped
- **For the Vinaigrette:**
- 2 limes, zested and juiced
- 1 tablespoon oil
- 2 teaspoons honey
- 2 teaspoons adobo sauce (from a can of chipotles in adobo)
- 1/2 teaspoon salt
- 1/2 teaspoon pepper

Instructions:

1. In a bowl, add the black beans, corn, onions, and cilantro. Stir to combine.
2. In a smaller bowl, mix together the lime zest and juice, oil, honey, adobo, salt and pepper. Pour over the black bean mixture and toss to combine.
3. Slice open the baked sweet potatoes. Stuff potatoes with the Chipotle Black Bean & Corn Salad. Serve.