



# Spicy Roasted Sweet Potato Salad

Source: [Southern Living](#)

## Ingredients

1½ pounds sweet potatoes, peeled and cut into 1-inch pieces (about 5 cups)  
 ½ cup fresh corn kernels (from 1 large ear)  
 3 tablespoons olive oil, divided  
 1½ teaspoons kosher salt, divided  
 ¾ teaspoon black pepper, divided  
 2 tablespoons fresh lime juice (from 1 lime)  
 2 teaspoons honey  
 ½ cup black beans (from 1 [15-oz.] can), drained and rinsed  
 ¼ cup drained sliced pickled jalapeños (from 1 [7-oz.] can), chopped  
 2 tablespoons chopped fresh cilantro  
 Sliced scallions

## Instructions

1. Preheat oven to 425°F. Line a large rimmed baking sheet with aluminum foil. Stir together sweet potatoes, corn kernels, 2 tablespoons of the oil, 1 teaspoon of the salt, and ½ teaspoon of the black pepper in a large bowl. Spread in an even layer on prepared baking sheet. Bake until vegetables are tender, about 30 minutes.
2. Meanwhile, whisk together lime juice, honey, and remaining 1 tablespoon oil, ½ teaspoon salt, and ¼ teaspoon black pepper in a large bowl until combined.
3. Add sweet potato mixture, beans, and jalapeños to lime juice mixture; stir until evenly coated. Cover with plastic wrap, and refrigerate until completely chilled, at least 1 hour or up to 12 hours. Add cilantro to salad; toss to combine. Garnish with scallions, and serve.