Chipotle Sweet Potato Salad

Community Table Parade Magazine

Servings: 6

sweet potatoes, peeled and cut into oneinch chunks

1/2 cup mayonnaise

1 tablespoon fresh lime juice

1/2 teaspoon chipotle chile powder
salt (to taste)

black pepper (to taste0

1/2 cup red onion, finely chopped

1/4 cup cilantro, finely chopped In a pot of water, steam the potatoes.

In a large bowl, whisk together the mayonnaise, lime juice, chipotle powder, salt and pepper.

Add the sweet potatoes, red onion and cilantro. Toss gently to combine.

Arrange 1-1/2 pounds of potatoes, peeled and cut as desired, in the steamer basket. Cover. Steam for 7 to 10 minutes or just until the potatoes are tender when pierced with the tip of a sharp knife. Remove the potatoes from the basket and rinse with cold water to stop the cooking. Pat dry with paper towels.

Per Serving (excluding unknown items): 141 Calories; 16g Fat (93.1% calories from fat); 1g Protein; 2g Carbohydrate; trace Dietary Fiber; 6mg Cholesterol; 107mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 1 1/2 Fat.

Side Dishes

Dar Carrina Mutritional Analysis

Calories (kcal):	141	Vitamin B6 (mg):	.1mg
% Calories from Fat:	93.1%	Vitamin B12 (mcg):	trace
% Calories from Carbohydrates:	5.3%	Thiamin B1 (mg):	trace
% Calories from Protein:	1.7%	Riboflavin B2 (mg):	trace
Total Fat (g):	16g	Folacin (mcg):	4mcg
Saturated Fat (g):	2g	Niacin (mg):	trace
107		Caffeine (mg):	0mg
Monounsaturated Fat (g):	4g	Alcohol (kcal):	0
Polyunsaturated Fat (g):	8g	% Dafusa	በ በ%
Cholesterol (mg):	6mg		
Carbohydrate (g):	2g	Food Exchanges	
Dietary Fiber (g):	trace	Grain (Starch):	0
Protein (g):	1g	Lean Meat:	0
Sodium (mg):	107mg	Vegetable:	0
Potassium (mg):	84mg	Fruit:	0

Calcium (mg):	21mg	Non-Fat Milk:	0
Iron (mg):	1mg	Fat:	1 1/2
Zinc (mg):	trace	Other Carbohydrates	:: 0
Vitamin C (mg):	8mg		
Vitamin A (i.u.):	284IU		
Vitamin A (r.e.):	33 1/2RE		

Nutrition Facts

Servings per Recipe: 6

Amount Per Serving	
Calories 141	Calories from Fat: 131
	% Daily Values*
Total Fat 16g	24%
Saturated Fat 2g	11%
Cholesterol 6mg	2%
Sodium 107mg	4%
Total Carbohydrates 2g	1%
Dietary Fiber trace	1%
Protein 1g	
Vitamin A	6%
Vitamin C	14%
Calcium	2%
Iron	3%

^{*} Percent Daily Values are based on a 2000 calorie diet.