



SPICY SOUTHWESTERN SALAD WITH AVOCADO DRESSING

TOP 25 RECIPES BY PINCH OF YUM

Ingredients

FOR THE SALAD:

- 2 sweet potatoes
- 1 tablespoon oil
- 1 heaping teaspoon each cumin and chili powder (plus a sprinkle of cayenne if you like it hot)
- salt and pepper to taste
- 1 14-ounce can black beans, rinsed and drained
- 1 14-ounce can sweet corn, rinsed and drained
- 1 romaine heart, chopped

FOR THE DRESSING:

- half an avocado
- 1/4 cup Greek yogurt
- 1/2 cup water
- 1 cup cilantro leaves and stems
- 1 small clove of garlic
- 1/2 teaspoon salt
- a squeeze of lime juice



Method

1. Preheat the oven to 400 degrees. Peel the sweet potatoes and chop into bite-sized pieces. Mix the olive oil, cumin, and chili powder together in a small bowl. Brush mixture on sweet potatoes. Roast for 10 minutes. Stir or shake the pan. Turn heat up to 425, and roast for another 10-15 minutes. Check, stir, and bake until the sweet potatoes are just barely roasty-brown on the outside. Season with salt and pepper.
2. Meanwhile, pulse all the dressing ingredients in a food processor until mostly smooth.
3. Toss the beans, corn, lettuce, and sweet potatoes with the dressing. Serve with chips and/or the other half of the avocado for extra yum!