

Sweet Potato Cakes with Chipotle Black Bean Salsa

Serves 12



Potato Cakes

Ingredients:

2 lbs sweet potatoes, peeled and chopped into large chunks
½ cup all purpose flour
1 tsp salt
½ tsp freshly ground black pepper
5 green onions, both white and green parts, finely chopped
5-6 tbsp extra virgin olive oil
5-6 tbsp butter

Directions:

Cook the sweet potato chunks in salted water for 15-20 minutes (until tender). Drain in a colander and allow to dry. Once potatoes are dry, mash with a potato masher. Add the flour and green onions and mix with your hands to form a smooth batter. In a non-stick skillet heat 2 tbsp olive oil and 2 tbsp butter over medium high heat. Form the mixture into round cakes (about 2 tbsp batter each) and fry four or five at a time for 3 minutes per side; until golden. Transfer to a paper towel lined baking sheet and repeat the frying process, adding oil and butter as needed. Hold for the toppings.

Salsa

Ingredients:

1 (16 oz) can black beans, rinsed and drained
2 chipotles in adobo, finely chopped
1 small yellow bell pepper, small diced
¼ cup red onion, finely minced
¼ cup cilantro leaves, chopped
Juice of 1 lime
1 cup sour cream

Directions:

Combine all the salsa ingredients in a small bowl and stir to combine (add only one chipotle and taste test before adding the other) a third chipotle may be added as well as salt and pepper

according to your taste.

Salsa can be made in advance and stored in the refrigerator.

Assembly

Place three cakes on each plate, top with 1 tsp sour cream and a small spoonful of black bean salsa.