

Grilled Sweet Potato Salad



- 2 1/2 pounds sweet potatoes, peeled (*used 1 potato per person*)
- 1/4 cup olive oil
- 1 teaspoon salt
- 1 teaspoon ground cumin
- 2-3 scallions, sliced diagonally
- 2 teaspoons fresh lime juice
- handful chopped cilantro

1. Preheat grill.
2. Add sweet potatoes into a large saucepan and cover with cold salted water by 1 inch. Bring to a simmer, covered, and cook until just tender, about 15 to 30 minutes, depending on size and amount of potatoes. You want the potatoes firm and not too soft.
3. Place potatoes in a colander and run under cold water to cool.
4. With a sharp knife cut potatoes crosswise into 1/4 to 1/2 thick slices.
5. In a small bowl whisk together oil, salt, and cumin and brush some onto both sides of potato slices, saving the remaining oil. *I recommend doubling the recipe for the cumin oil.*
6. Grill potato slices on an oiled rack until golden brown, about 1 minute on each side (*I grilled them about 2 minutes per side*) and transfer with tongs to a platter.
7. Sprinkle green onion over grilled potatoes.
8. Whisk lime juice into remaining cumin oil with salt and pepper to taste and drizzle over potatoes.
9. Serve potato salad with additional lime wedges and chopped cilantro if desired.

from Lindsay at [*A Happy Meal with Frye's*](#)