

Cuban Sweet Potato Salad With Pineapple and Jicama

Makes 4 servings
Total time: 25 minutes

A combination of naturally sweet produce and a tangy lime dressing makes this salad a tasty match for saucy kebobs.



FOR THE SALAD

- 1 large sweet potato, peeled and cut into 1/4 inch slices
- 2 tsp. extra virgin olive oil
- Kosher salt and black pepper to taste
- 3 1-inch thick fresh pineapple
- 1 jicama, peeled and cut into 1/2 -inch thick rounds (12 oz.)

FOR THE DRESSING

- 2 Tbsp. honey
- Juice and zest of 1/2 lime
- 1 tsp. red pepper flakes

PREPARATION

Preheat grill to medium-high heat. Brush grill rack with oil. Brush sweet potato slices with 2 tsp. oil; sprinkle with salt and pepper.

Grill sweet potato, pineapple, and jicama slices covered over direct heat for 3-5 minutes per side, turning once.

Cut sweet potatoes into small pieces. Slice pineapple rounds into tidbits. Cut jicama rounds into matchsticks using a crinkle cutter. Place potato and jicama pieces in a bowl. Whisk together honey and limejuice; stir in lime zest and pepper flakes. Drizzle dressing over sweet potato mixture; toss to coat ingredients. Season salad to taste with kosher salt.



Grill the sweet potato until fork-tender, The pineapple and jicama slices need only to heat through and char.



Cut jicama rounds into strips with a crinkle slicer. If you don't have a crinkle slicer, slice jicama into matchsticks