

## Grilled Sweet Potato and Corn Salad

Serves 6

Adapted from *Serious Eats*

- 3 Tb olive oil plus more for brushing
- 2 Tb freshly squeezed lime juice
- ¼ tsp cayenne pepper
- Kosher salt and freshly ground black pepper
- 2 – 3 scallions, thinly sliced
- 2 lbs sweet potatoes, peeled and cut into ½” slices
- 2 ears corn
- 2 Tb melted butter
- 1 large poblano pepper

In a large bowl, combine the olive oil, lime juice, salt, pepper, and cayenne. Add the sliced scallions and set aside. Place potatoes in a pot and cover with water. Bring to a gentle simmer and cook for about 10 minutes. Drain, dry, and brush all sides with olive oil. Season with salt and pepper. Clean ears of corn. Brush with corn and season with salt and pepper. Wrap each ear in aluminum foil. Place potato slices, corn, and poblano pepper on a hot grill. Grill the potatoes for about 4 minutes per side. Grill the poblano for about 15 minutes total – until black all over – turning several times. Grill corn for about 20 minutes turning several times. Remove everything from the grill. Cut the potatoes into ½” dice and add to the bowl with the dressing. Cut the corn off the ears and add the kernels to the potatoes. Remove the skins and seeds from the poblano, finely chop, and add to the potatoes. Gently toss, let sit for at least 10 minutes, and serve.