



Chipotle Sweet Potatoes

from: **Marianne Martinez**

INGREDIENTS

- ♦ 1 large sweet potatoes, peeled and cubed
- ♦ 2 tablespoons unsalted butter
- ♦ 1 whole canned chipotle pepper in adobo sauce, chopped
- ♦ 1 teaspoon adobo sauce from can of peppers
- ♦ 1/2 teaspoon salt

DIRECTIONS

Put cubed potatoes into steamer basket and place steamer into a large pot of simmering water that is no closer than 2 inches from the bottom of the basket. Allow to steam for 20 minutes, or until the potatoes are fork tender. Add butter to potatoes and mash with potato masher.

Add peppers, sauce and salt, and continue mashing to combine. Serve immediately.

Add a little bit of maple syrup or brown sugar for extra sweetness.

(NOTE: This was originally found on foodnetwork.com.)