AMERICA'S TEST KITCHEN

Sweet Potato Salad with Cumin, Smoked Paprika, and Almonds



YIELD Serves 6 to 8

TIME 1½ hours

Why This Recipe Works

We wanted a fresher, more vibrant take on the average sweet potato side. We started by peeling and cutting the potatoes into bite-size pieces. Cooking them in a hot oven (450 degrees) developed a golden exterior while the insides baked up fluffy and tender. We let the roasted potatoes cool down (to protect their structural integrity) before tossing them with a vinaigrette made with scallions, jalapeño, lime juice, garlic, and warm spices. We finished the dressed sweet potatoes with fresh cilantro plus toasted almonds for a nutty crunch, making a great salad to serve alongside any fall-favorite main dish.

Gather Your Ingredients

- ◯ **3** pounds sweet potatoes, peeled and cut into ¾-inch pieces

Before You Begin

* A high-quality extra-virgin olive oil will add depth and complexity here.

Instructions

- **3** tablespoons plus ¼ cup extra-virgin olive oil, divided
- **2** teaspoons table salt
- **3** scallions, sliced thin
- **3** tablespoons lime juice (2 limes)
- **1** jalapeño chile, stemmed, seeded, and minced
- **1** teaspoon ground cumin
- **1** teaspoon smoked paprika
- **1** teaspoon pepper
- **1** garlic clove, minced
- **½** teaspoon ground allspice
- **½** cup fresh cilantro leaves and stems, chopped coarse
- **½** cup whole almonds, toasted and chopped

1. Adjust oven rack to middle position and heat oven to 450 degrees. Toss potatoes with 3 tablespoons oil and salt in bowl. Transfer to rimmed baking sheet and spread into even layer. Roast until potatoes are tender and just beginning to brown, 30 to 40 minutes, stirring halfway through roasting. Let potatoes cool for 30 minutes.

2. Meanwhile, combine scallions, lime juice, jalapeño, cumin, paprika, pepper, garlic, allspice, and remaining ¼ cup oil in large bowl. (Cooled sweet potatoes and scallion mixture can be refrigerated, separately, for up to 24 hours; let both come to room temperature before proceeding with recipe.)

3. Add cilantro, almonds, and potatoes to bowl with scallion mixture and toss to combine. Serve.