



Chipotle Sweet Potatoes

14 Servings • 1 Serving = ½ Cup

INGREDIENTS

- 5 pounds sweet potatoes
- 1 Tablespoon chipotle pepper
- 4 Tablespoons unsalted butter
- ½ cup dark brown sugar
- 2 Tablespoons adobo sauce
- ½ teaspoon salt

DIRECTIONS

1. Peel sweet potatoes. Cut each potato in half lengthwise, then cut each half into large cubes.
2. Add diced sweet potatoes into a large stockpot and cover with cold water and a lid.
3. Bring to a boil over high heat. Once boiling, turn heat to medium and simmer for 25 minutes or until sweet potatoes can easily be pierced with the tip of a small paring knife. Drain and set aside.
4. Remove seeds from chipotles and finely mince.
5. Add sweet potatoes into a food processor, along with butter, brown sugar, chipotle, adobo sauce and salt. Process until smooth.
6. Alternatively, mash and mix in remaining ingredients.

Nutrition Facts

14 servings per container
Serving size 1/2 cup (176g)

Amount per serving
Calories 220

% Daily Value*

Total Fat 3.5g	4%
Saturated Fat 2g	10%
Trans Fat 0g	

Cholesterol 10mg	3%
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Sodium 150mg	7%
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Total Carbohydrate 48g	17%
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Dietary Fiber 5g	18%
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Total Sugars 16g	
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Includes 7g Added Sugars	14%
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Protein 3g	
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Vitamin D 0mcg	0%
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Calcium 26mg	2%
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Iron 0mg	0%
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Potassium 1mg	0%
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*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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