




Julie Zyromski

Sweat Potatoes and Chipotle Burgers

Portions: 4

Preparation: 30 minutes

Cooking time: 15 minutes

 4



Ingredients

Grilled sweet potatoes

2 big sweet potatoes, peeled ?, sliced $\frac{1}{4}$ inch (6 mm) thick
2 tablespoons (30 ml) olive oil
Salt and pepper, to taste
Chipotle mayonnaise
 $\frac{1}{2}$ cup (120 ml) mayonnaise or vegenaïse
1 small chipotle pepper in adobo sauce (in can), chopped

Topping

$\frac{1}{2}$ cup (120 ml) canned black beans, drained and rinsed
 $\frac{1}{2}$ cup (120 ml) fresh corn kernels, cooked
 $\frac{1}{4}$ cup (60 ml) red onion, minced
1 tablespoon (15 ml) extra-virgin olive oil
Salt and pepper, to taste
The juice of half a lime
Coriander leaves, to taste

Assembling

4 hamburger buns
2 big tomatoes, sliced
4 lettuce leaves

Steps

Grilled sweet potatoes

Preheat the barbecue grill to high. In a bowl, combine sweet potatoes, olive oil, salt, and pepper. Place the sweet potatoes on the rack, turning them once or twice, until tender and well toasted.

Chipotle mayonnaise

In a bowl, combine the mayonnaise with the chipotle pepper.

Topping

In a bowl, combine the black beans, corn kernels, onion, olive oil, salt, lime juice, and coriander.

Assembling

Toast the buns on the inside. Spread the mayonnaise onto the buns. Add the black beans topping, then the sweet potatoes. Layer with the lettuce and tomato.