

## **SOUTHWEST SWEET POTATO & CORN MEDLEY**

(Adapted from crockpot 365)

*The Cooks Next Door*

3 lg. sweet potatoes, peeled and diced  
12 oz. frozen corn (or 1 can, drained)  
1/4 c. chopped onion  
2 limes, juiced  
2 tsp. chili powder  
1 tsp. cumin  
1 tsp. kosher salt  
3 Tb. chopped fresh cilantro plus more for serving

This is a good recipe for a 3-4 quart crockpot. If you have a larger one, consider doubling for leftovers, or stay close by so the sweet potatoes don't overcook and turn to mush.

Place sweet potato into the crock. Add diced onion, drained corn, and fresh cilantro. Sprinkle in the chili powder and salt. Squeeze the limes, and then toss all ingredients together.

Cover and cook on low for 5 hours, or on high for 3-4. This is done when the potatoes have reached desired tenderness. Serve with chopped fresh cilantro sprinkled on top.