



Chipotle Smashed Sweet Potatoes

Ingredients:

- 2 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
 - ½ teaspoon salt
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Preparation:

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 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.