



## SWEET POTATOES WITH PINEAPPLE SALSA

<u>Ingredients</u>	<u>Measures</u>	<u>Weights</u>
<b>SALSA:</b>		
PINEAPPLE, DICED	1 ½ QT	2 LB 8 OZ
ONION, DICED	1 CUP	6 OZ
HOT CHILE PEPPER, SEEDED AND MINCED	1 Tbsp	
PARSLEY, CHOPPED	½ CUP	
FRESH LIME JUICE	2 Tbsp	
CIDER VINEGAR	2 Tbsp	
HONEY	2 Tbsp	
VEGETABLE OIL	¼ CUP	
SALT	1 tsp	
BLACK PEPPER	½ tsp	
BRIGHT HARVEST PRIME CENTER CUT SWEET POTATOES	6 OZ EACH	10 LB

### METHOD:

COMBINE SALSA INGREDIENTS AND STIR TO MIX. USE AT ROOM TEMPERATURE. BROIL SWEET POTATOES TO ORDER UNTIL BROWNED ON ALL SIDES AND COOKED HOT, ABOUT 15 MINUTES. SPOON 2 OUNCES SALSA OVER EACH SERVING OF HOT BROILED POTATOES.

**SERVING SUGGESTION:** SERVE WITH GRILLED MEATS, POULTRY OR SEAFOOD.

**YIELD:** 24 SERVINGS, 6 oz POTATOES; 2oz SALSA