

Sweet-Potato Salad With Spicy Peanut Dressing

Bon Appétit | July 2005

Great with: Grilled hoisin-glazed ribs, pork chops, or chicken satay.

Yield: Makes 6 to 8 servings

ingredients

1/4 cup rice vinegar

1/4 cup soy sauce

3 tablespoons mayonnaise

4 teaspoons minced peeled fresh ginger

4 teaspoons toasted sesame oil (such as Asian)

4 garlic cloves, minced

1 tablespoon peanut butter

2 teaspoons chili-garlic sauce

1 1/2 teaspoons golden brown sugar

2 pounds red-skinned sweet potatoes (yams), peeled, cut into 1/2-inch cubes

1 1/2 cups sugar snap peas, cut crosswise into 1/2-inch pieces

1 cup thinly sliced green onions

1/3 cup coarsely chopped dry-roasted peanuts

preparation

Whisk first 9 ingredients in medium bowl to blend.

Add enough water to large saucepan to reach depth of 1/2 inch. Bring to boil; add sweet potatoes and cook until just tender, about 5 minutes. Drain; cool.

Mix sweet potatoes, dressing, peas, and green onions in large bowl. Season salad with salt and pepper. (Can be made 4 hours ahead. Cover and refrigerate.) Sprinkle salad with peanuts and serve.