## **Sweet Potato Salad**



Recipe courtesy of Trisha Yearwood

Show: Trisha's Southern Kitchen | Episode: Guy Food



Total:

25 min

Active:

**25** min

Yield:

8 servings

Level:

Easy

## Ingredients

- · 4 large sweet potatoes
- 1/2 cup mayonnaise
- 1/2 cup plain Greek yogurt
- 1/2 cup diced scallions (about 6)
- 1 red pepper, finely diced
- · 2 tablespoons minced fresh chives
- · 2 teaspoons orange zest

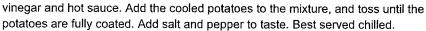
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- · 2 teaspoons apple cider vinegar
- 1/2 teaspoon hot sauce, such as Tabasco
- · Salt and pepper

## **Directions**

Peel and cube the sweet potatoes and put them in a large pot. Cover with water, bring to a boil and boil until tender, about 5 minutes. Drain and set aside to cool.

While the potatoes are cooling, in a medium bowl, mix the mayonnaise, yogurt, scallions, red pepper, chives, orange zest, apple cider



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