

Southwestern Potato Salad

1 (7-ounce) can chipotle chiles in adobo sauce
2 pounds small red potatoes
Cooking spray
1 1/2 cups fresh corn kernels (about 3 ears)
1/2 cup chopped celery
1/2 cup finely chopped red onion
1/2 cup chopped red bell pepper
1/4 cup chopped fresh cilantro
1 (15-ounce) can black beans, rinsed and drained
1 jalapeño pepper, seeded and finely chopped
1/4 cup fresh lime juice
3 tablespoons canola oil
3/4 teaspoon salt
1/4 teaspoon freshly ground black pepper

Remove 1 chipotle chile from can. Chop chile to measure 2 teaspoons. Reserve remaining chiles and adobo sauce for another use.

Place potatoes in a saucepan, and cover with water. Bring to a boil. Reduce heat; simmer 10 minutes or until tender. Drain; cool. Cut potatoes into 1/4-inch cubes. Place potatoes in a large bowl.

Heat a large nonstick skillet coated with cooking spray over medium-high heat. Add corn; sauté 5 minutes or until lightly browned. Add corn, celery, and next 5 ingredients (celery through jalapeño) to potatoes; toss gently.

Combine 2 teaspoons chopped chipotle chile, lime juice, oil, salt, and black pepper, stirring with a whisk. Drizzle the lime juice mixture over potato mixture, and toss gently. Cover and chill 1 to 24 hours.

Yield: 8 servings (serving size: about 1 cup)

Source: Cooking Light