

Coconut-lime Scented Sweet Potatoes

From – *Crock-pot Slow Cooker Bible*

2 ½ lbs sweet potatoes peeled and cut into 1-inch pieces
8 oz shredded carrots
¾ cup sweetened coconut flakes, divided
¼ cup (1/2 stick) butter, melted
3 Tbsp sugar
½ tsp salt
¾ cup walnuts, toasted and coarsely chopped, divided
2 tsp grated lime peel

- Combine sweet potatoes, carrots, ½ cup coconut flakes, butter, sugar and salt in crock-pot slow cooker. Cover and cook on LOW 5 to 6 hours, until sweet potatoes are tender and cooked through.
- Meanwhile, add remaining ¼ cup flaked coconut in preheated non-stick skillet. Cook, shaking pan often, until coconut is lightly browned, about 4 minutes. Transfer to a small bowl and cool completely.
- Mash sweet potatoes. Stir in ½ cup walnuts and lime peel. Sprinkle top of mashed sweet potatoes with remaining walnuts and toasted coconut.
- Serve warm.



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