

CopyCat Chipotle Mexican Grill Mashed Cheddar Sweet Potatoes

Ingredients

3lbs sweet potatoes
6tbsp unsalted butter
1cup half & half
1tbsp canned chipotle peppers in adobo sauce, with seeds
1tbsp adobo sauce, from the can of chipotle peppers
1½tsp salt
4oz grated cheddar cheese

Directions

Preheat the oven to 350 degrees F and set an oven rack in the middle position. Line a large rimmed baking sheet with foil.

Prick each potato several times with a fork and transfer to the baking sheet. Bake the potatoes 60 to 75 minutes until tender; turn the potatoes over halfway through baking. Let cool slightly, then peel the potatoes and discard the skins.

Melt the butter in a medium saucepan over medium heat. Add the half & half, chipotle peppers, chipotle sauce, and salt and bring to a simmer.

Off the heat, add the sweet potatoes and cheddar. Using a potato masher, a fork, or an electric mixer on low speed, mash the potatoes until coarsely pureed.

Taste and adjust seasoning if necessary. Serve warm.