Crunchy Sweet Potato Salad

3 pounds sweet potatoes, peeled and cut into 3/4" pieces

3 Tablespoons + 1/4 cup olive oil

2 teaspoons salt

3 scallions, sliced thin

3 Tablespoons lime juice (2 limes)

1 jalapeno chili, seeded and minced

1 teaspoon cumin

1 teaspoon smoked paprika

1 teaspoon pepper

1 garlic clove, minced

1/2 teaspoon allspice

1/4 cup cilantro, chopped

1/2 cup whole almonds, toasted and chopped

Toss potatoes with 3 T. oil and salt.

Spread on an even layer on a baking sheet.

Roast 30-40 minutes at 450.  Stirring halfway through roasting.  Let cool.

Combine scallions, lime juice, jalapeno, cumin, paprika, pepper, garlic, allspice and 1/4 cup olive oil in large bowl.

Add cilantro, almonds and potatoes and toss to combine.