



SWEET POTATO & BLACK BEAN TACOS

Ingredients

- 1 ½ lbs. sweet potatoes, peeled and diced into ½ in. cubes
- 5 T. olive oil, divided
- 1 t. chili powder
- 1 t. cumin
- 1 t. Paprika
- ½ t. ground coriander
- ¼ t. Cayenne pepper
- Salt and pepper to taste
- 1 c. frozen yellow corn, thawed drained then roasted
- 1 c. yellow onion, chopped
- 1 ½ t. Garlic minced
- 1 can (15 oz) black beans, drained and rinsed
- 3 T. honey
- 3 T. fresh lime juice
- 2 T. fresh cilantro, chopped
- 10 flour or corn tortilla
- Garnish with jalapeno and Queso

Directions

1. Preheat oven to 425 degrees. Line a cookie sheet with foil or parchment paper then place sweet potatoes on pan and drizzle with 3T. of olive oil and toss to coat. Sprinkle with cumin, paprika, coriander, cayenne, salt & pepper. Toss evenly to coat. Bake in a preheated oven 15-20 minutes or until tender. Tossing once halfway through. Remove from oven
2. Line another cookie sheet with foil or parchment paper and place drained corn. Drizzle with 1T. olive oil, salt pepper, and chili powder. Toss to coat evenly. Roast in a preheated oven for 10-15 minutes or until corn has a little char. Toss halfway through the cooking process. Set aside
3. In a large skillet heat the remaining olive oil over medium-high heat. Add onions and sauté until golden brown along the edges about 6 minutes. Add garlic the last 30 seconds
4. *Reduce heat to medium-low, add beans, roasted corn, honey, lime juice. Heat until warmed throughout. Tossed in roasted sweet potatoes and cilantro. Serve over warm tortillas and garnish with jalapeno and Queso Fresco*