



BLACK BEAN AND SWEET POTATO *Tacos*

INGREDIENTS:

- 1 pound sweet potatoes (about 2 medium), peeled and cut into 1/2-inch chunks
- 2 tablespoons olive oil, divided
- 1 teaspoon kosher salt, divided
- 1/4 teaspoon freshly ground black pepper
- 1/2 large yellow onion, finely chopped
- 2 teaspoons chili powder
- 1/2 teaspoon ground cumin
- 1 (15 oz) can black beans, drained & rinsed
- 1/4 cup water
- 1/4 cup chopped fresh cilantro
- 12 corn tortillas

FOR SERVING:

- Guacamole
- Crumbled cotija or feta cheese (optional)
- Lime wedges

INSTRUCTIONS:

1. Arrange a rack in the middle of the oven and heat to 425°F. Place a large sheet of aluminum foil on a work surface. Wrap tortillas in the foil; set aside.
2. Place the sweet potatoes on a rimmed baking sheet. Drizzle with 1 tbsp of oil and sprinkle with 1/2 tsp salt and 1/4 tsp black pepper. Toss to combine and spread into a single layer. Roast for 20 mins. Flip the potatoes and push aside to leave one corner of the baking sheet empty. Place the foil packet in the empty space and continue to roast until the sweet potatoes are browned and tender and the tortillas are warm (~10 mins).
3. Heat the remaining 1 tbsp oil in a large skillet over medium-high heat. Add the onion and cook, stirring occasionally, until softened and translucent (~3 mins). Stir in the chili powder, cumin, and remaining 1/2 teaspoon salt. Add the beans and water.
4. Cover the pan and reduce heat to a simmer. Cook 5 mins, then uncover and use the back of a fork to mash the beans, leaving about half whole. If there's any remaining water in the pan, simmer uncovered until evaporated.
5. Add the roasted sweet potatoes and cilantro to the black beans and gently toss to combine. Fill the tortillas with the black bean mixture and top with guacamole and cheese. Serve with lime wedges.