

Sweet Potato & Black Bean Enchiladas

INGREDIENTS

- 3 tablespoons vegetable oil
- 1 cup chopped red onion
- 4 cloves garlic minced
- 2 tablespoons brown sugar
- 1 tablespoon ground cumin
- 1 chipotle chile in adobo sauce minced (seeds removed for less heat) plus 1 teaspoon of the adobo sauce
- 2 cans 15 oz each black beans, drained and rinsed
- 1 lb sweet potatoes peeled and diced
- 2 cans 10 oz each enchilada sauce
- 8 6-inch flour tortillas
- 2 cups grated Cheddar cheese



DIRECTIONS

1. Preheat the oven to 425F.
2. Heat 2 tablespoons of oil in a large pan over medium heat. Add the onion, garlic, brown sugar, cumin and chipotle pepper plus adobo sauce. Cook, stirring occasionally, until the onion starts to soften, about 5 minutes. Add the beans, sweet potatoes and 2 cups of water; bring to a boil. Cover the pan and reduce the heat to low. Simmer until the potatoes are tender and the liquid is absorbed, about 10 minutes.
3. Pour one can of enchilada sauce in the bottom of a 9x13-inch baking dish. Dredge both sides of the tortillas in the enchilada sauce. Divide the filling between the tortillas, roll up and place in the dish, seam side down. Pour the remaining can of enchilada sauce over the top, then sprinkle on the cheese.
4. Bake the enchiladas until they are heated through, about 10 minutes. Turn the heat to broil and cook until the top is golden brown, 2-3 minutes. Let the enchiladas stand for 10-15 minutes before serving.