

SWEET POTATO & BLACK BEAN TACOS

Serves 2

For the Tacos:

2 large sweet potatoes
1 tsp garlic powder
1 tsp chili powder
½ tsp ground cumin
salt
pepper
4 tortillas - corn or flour
¾ cup or ½ can black beans, drained and rinsed

For the salsa:

1 ripe avocados
1 Tbsp lime juice
¼ cup cilantro or parsley
Generous pinch of kosher salt

Directions:

1. Heat oven to 400F. Line baking sheet with parchment paper.
2. Dice the sweet potato into small pieces. Place the pieces onto a parchment lined baking sheet.
3. Add garlic powder, chili powder, cumin, and salt and pepper and toss to coat.
4. Bake for 20 minutes or until soft.
5. Remove pan from oven and set aside.
6. Heat black beans on stove top.

For the Salsa:

1. Cut avocados in half and remove the pit.
2. Score the inside of the avocados with a knife and scoop the pieces out with a spoon. Place in a small bowl.
3. Mince 1/2 cup of cilantro and add to avocados along with the juice of 1 lime and a generous amount of salt.

To assemble Tacos:

1. Heat tortillas in microwave or stove top.
2. Top with black beans, sweet potatoes, and salsa.
3. Finish topping with extras such as radishes, spinach, extra lime, extra cilantro, and hot sauce.