



SWEET POTATO & BLACK BEAN TACOS

Makes 6 servings

INGREDIENTS

2 large sweet potatoes (1 ½ - 2 lbs)
1/4 cup unrefined coconut oil
1 teaspoon sea salt
1/2 teaspoon ground chipotle powder
1/2 teaspoon garlic powder
1/4 teaspoon paprika
1/4 teaspoon chili powder
2 14.5-ounce cans black beans
Juice of one lime
1 teaspoon ground cumin
1 teaspoon sea salt
6 sprouted corn tortillas

Accompaniments:

Sliced avocado, fresh cilantro, hot sauce or salsa, shredded Monterey Jack or crumbled Cotija, fried egg, julienned radishes

Credit: Pamela Salzman

INSTRUCTIONS

Preheat the oven to 400° F.

Scrub, peel, and cube the potatoes into 1-inch cubes. Melt coconut oil and combine with salt, chipotle powder, garlic powder, paprika, and chili powder. Toss the potatoes with oil-spice mixture.

Place on a parchment-lined baking sheet and roast for 25 to 30 minutes, until tender and crispy.

Meanwhile, place drained black beans into a saucepan. Combine with cumin, salt, and lime juice. Heat through.

Warm tortillas on both sides on a griddle or skillet over medium heat, until pliable, about 1 minute total. Keep warmed tortillas in a thin kitchen towel.

Serve potatoes and black beans with warmed tortillas and desired accompaniments.