

SHEET PAN BLACK BEAN *and* SWEET POTATO TACOS



SERVES: 4



TOTAL TIME:
35 MINUTES



ESTIMATED COST:
\$4 TO \$6

INGREDIENTS

- 2 medium sweet potatoes, peeled and cubed small
- 1 can (15 oz) black beans, drained and rinsed
- 1 tablespoon olive oil
- 1 teaspoon cumin
- 1 teaspoon chili powder
- 1/2 teaspoon garlic powder
- Salt and pepper
- 8 small flour or corn tortillas
- Optional toppings: shredded cheese, sour cream, salsa, avocado, lime wedges

INSTRUCTIONS

1

Preheat oven to 425°F.
Line a sheet pan with foil.

2

Toss sweet potato cubes with olive oil, cumin, chili powder, garlic powder, salt, and pepper. Spread on the pan.

3

Roast for 15 minutes, then add the black beans, stir everything together, and roast for another 10 minutes until the sweet potatoes are tender.

4

Wrap tortillas in foil and warm them in the oven for the last 5 minutes.

5

Serve with toppings on the side and let everyone build their own.

