Sweet Potato and Black Bean Tacos

Adapted from Joy the Baker

Makes 4 to 6 servings

INGREDIENTS

2 sweet potatoes, peeled and cut into cubes
1 1/2 Tbsp. olive oil
1/4 tsp. sea salt
1/2 tsp. red chili flakes
2 limes, cut in half
15-oz. can black beans, drained and rinsed
1/4 cup diced red onion
1 tsp. ground cumin
6 J&J tortillas
1/4 cup chopped fresh cilantro

INSTRUCTIONS

Preheat the oven to 400ºF.

Combine the potatoes with 1 tablespoonful of the oil. Sprinkle on the salt, the chili flakes, and the juice of 1 lime.

Spread on a cookie sheet and bake for 25 minutes, or until softened through and browned on the outside. Flip the sweet potato cubes once or twice during baking to ensure even cooking.

While the sweet potatoes are baking, cook the beans. Heat 1/2 tablespoonful of oil in a medium saucepan. Add the onion and cook until translucent. Add the cumin and stir until fragrant. Add the beans and juice of 1 lime. Cook until heated through.

Heat the tortillas in a low heat skillet. Remove and serve with the sweet potatoes, beans, and fresh cilantro.