

AVOCADO AND SWEET POTATO TACOS

Preparation: **10** minutes | Cooking: **20** minutes | Servings: **2-3**

INGREDIENTS

4-6 tortillas
1 medium sweet potato, cubed
1 small avocado
Juice of 1 lime
1/2 garlic clove
1 cup black beans, cooked, drained and rinsed
1/2 cup whole milk Greek yogurt
1/2 teaspoon chili powder
Extra virgin olive oil for drizzling

Sea salt
Freshly ground black pepper
Toppings of choice: scallions, feta or Cotija cheese, microgreens or fresh cilantro



INSTRUCTIONS

Preheat oven to 400 degrees, and line a large baking sheet with parchment paper. Toss the sweet potatoes with olive oil, chili powder, salt and pepper, and spread onto the baking sheet. Roast for 20 minutes or until golden brown. Make the avocado yogurt sauce: In a small food processor, combine the yogurt, avocado, garlic, lime juice and a few generous pinches of salt and pepper. Pulse until smooth. Taste and adjust seasonings. Chill until ready to use. Assemble the tacos with a scoop of the sauce, the roasted sweet potatoes, black beans and desired toppings. Season with salt, pepper and squeezes of lime.