

Sweet Potato Enchiladas

Ingredients:

- ✓ 2 large sweet potatoes
- ✓ 1 onion, diced
- ✓ 1 red pepper, diced
- ✓ 1 tsp paprika
- ✓ ½ tsp garlic powder
- ✓ ½ tsp red pepper flakes
- ✓ ½ tsp coriander
- ✓ ½ tsp pepper
- ✓ 1 can black beans
- ✓ 30 ounces enchilada sauce
- ✓ 12 corn tortillas, warmed
- ✓ 2 cups pepper jack cheese
- ✓ 1 ziplock steamer bag



Total Time: 1 hour Servings: 4-5

Directions:

1. Cut sweet potatoes into 1 inch cubes. Place sweet potato, onion, and red pepper into a steamer bag. Cook in microwave according to directions on bag.
2. Transfer vegetables to a large bowl and mash. Gradually mix in spices, then add black beans and mix.
3. Spread 10 ounces of enchilada sauce along the bottom of a 9x13 baking pan. Place 1/3 cups vegetable mixture in each tortilla and place in the pan.
4. Sprinkle ½ of the cheese inside the enchiladas. Pour remaining enchilada sauce over the enchiladas. Make sure that all portions of the tortilla are covered. Sprinkle the remaining cheese over the enchiladas.
5. Bake uncovered for 20-25 minutes at 375°
6. Serve with hot sauce.