**Sweet Potato and Black Bean Enchiladas**

**Serves 4**

5 cups peeled cubed sweet potatoes

½ tsp salt

2 tsp canola oil

3 ½ cups diced onions

4 large garlic cloves, pressed or minced

1 Tablespoon minced fresh green chiles

4 tsp ground cumin

4 tsp ground coriander

4 ½ cups cooked black beans

2/3 cup lightly packed cilantro leaves

2 T fresh lemon juice

1 tsp salt

4 high-fiber, whole grain tortillas

1 can green enchilada sauce

Preheat oven to 350 degrees.

Place the sweet potatoes in a medium saucepan with the salt and water to cover. Cover and bring to a boil, then simmer until tender-about 10-15 minutes. While the sweet potatoes are cooking, warm the oil in a medium skillet or saucepan and add the onion and chiles. Cover and cook on medium-low heat, stirring occasionally until the onions are tender. Add the garlic, cumin, coriander and cook for a few more minutes stirring frequently. Remove from the heat and set aside. In a food processor, combine half of the black beans, cilantro, lemon juice, salt and cooked sweet potatoes and puree until smooth. Or mash with potato masher. Gently add in the rest of the beans. Mix in the onion and spices. Take each tortilla and fill with about 2/3 cup of filling and roll. Place in lightly oiled baking dish with the seam-side down. Pour enchilada sauce over and bake for about 20-30 minutes.