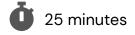




# Sweet Potato and Black Beans Fajitas

A one-tray wonder! Sweet potato and black bean fajitas served with salsa, fresh avocado, lettuce and Heavenly Nacho dip for everyone to make their tortillas as they please.





4 servings



# Switch it up!

Instead of roasting the beans and veg, cook them on the stovetop with some tomato paste or tinned tomatoes until tender.

Per serve: PROTEIN TOTAL FAT CARBOHYDRATES

#### FROM YOUR BOX

TINNED BLACK BEANS	400g
SWEET POTATO	400g
GREEN CAPSICUM	1
RED ONION	1
TOMATOES	2
LEBANESE CUCUMBER	1
AVOCADO	1
BABY COS LETTUCE	1
TORTILLA WRAPS	8-pack
HEAVENLY NACHO DIP	1 tub

#### FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, smoked paprika, red wine vinegar, ground coriander

#### **KEY UTENSILS**

oven tray

#### **NOTES**

Add avocado to salsa if desired. Alternatively, make smashed avocado.

No gluten option - tortilla wraps are replaced with corn tortillas. Follow packet instructions to warm the tortillas.



#### 1. ROAST THE VEGETABLES

Set oven to 220°C.

Drain and rinse black beans. Dice sweet potato, capsicum and onion. Toss on a lined oven tray along with oil, 3 tsp smoked paprika, 2 tsp coriander, salt and pepper. Roast for 20 minutes until vegetables are tender.



#### 2. MAKE THE SALSA

Dice tomatoes and cucumber. Add to a bowl along with 1 tbsp vinegar, 1/2 tbsp olive oil, salt and pepper. Stir to combine (see notes).



#### 3. PREPARE FRESH ELEMENTS

Slice avocado and lettuce. Add to a serving platter.



## 4. WARM THE WRAPS

Optional: Warm tortillas in a dry frypan according to packet instructions. Wrap tortillas in a clean and dry tea towel to keep them warm until serving.



### **5. FINISH AND SERVE**

Add all of the elements to the platter along with Heavenly Nacho dip. Serve tableside.

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