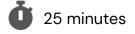






Sweet Potato and Black Bean Fajitas

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.







Switch it up!

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

FROM YOUR BOX

TINNED BLACK BEANS	400g
SWEET POTATO	400g
GREEN CAPSICUM	1
томато	1
LEBANESE CUCUMBER	1
AVOCADO	1
BABY COS LETTUCE	1
WRAPS	4-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 - 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 and capsicum. Toss on a lined oven tray along with oil, 2 tsp smoked paprika, 2 tsp coriander, salt and pepper. Roast for 20 minutes until vegetables are tender.



2. MAKE THE SALSA

Dice tomato and cucumber. Add to a bowl along with 2 tsp vinegar, 1 tsp 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 wraps in a dry frypan according to packet instructions. Wrap them in a clean, dry tea towel to keep warm until serving.



5. FINISH AND SERVE

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





How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the My Recipes tab in your Profile and leave a review! Text us on O481 072 599 or send an email to hello@dinnertwist.com.au