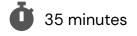


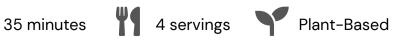


# **Spiced Sweet Potato Tacos**

Spiced cubes of sweet potato and black beans wrapped in a corn tortilla with creamy avocado and salsa.







# Spice it up!

You can add some fresh herbs to the tacos like coriander or mint if you have some! Add a squeeze of lime juice to the salad or squeezed over the top of the tacos at the end.

#### FROM YOUR BOX

SWEET POTATOES	400g
BLACK BEANS	1 tin (400g)
THYME	1/2 packet *
SPRING ONIONS	1/4 bunch *
CONTIENTAL CUCUMBER	1
CHERRY TOMATOES	1 bag (200g)
BABY COS LETTUCE	1*
AVOCADO	1
SALSA	1 jar
TORTILLAS	12 pack

<sup>\*</sup>Ingredient also used in another recipe

#### FROM YOUR PANTRY

oil for cooking, olive oil, salt and pepper, cajun spice mix (see notes), red wine vinegar

#### **KEY UTENSILS**

frypan, oven tray

#### **NOTES**

You can substitute the cajun spice mix with a mix of ground cumin and smoked paprika if preferred!

Use a sandwich press to quickly toast the tortillas. Press them for 5 seconds until they start steaming. Remove and keep warm in a clean tea towel.



#### 1. ROAST SWEET POTATOES

Set oven to 220°C.

Dice sweet potatoes. Toss on a lined oven tray with drained black beans, 1 tsp thyme leaves, 2 tsp cajun spice, oil, salt and pepper. Roast in oven for 20-25 minutes until sweet potato is tender.



### 2. MAKE THE DICED SALAD

Slice spring onions, dice cucumber and quarter the tomatoes. Toss together with **2 tsp vinegar** and **2 tsp olive oil**.



#### 3. PREPARE THE FILLINGS

Shred lettuce leaves and slice avocado. Set aside with salsa.



## 4. COOK THE TORTILLAS

Heat a frypan over medium-high heat. Cook tortillas for 10 seconds each side until softened (see notes). Keep warm in a clean tea towel until serving.



# **5. FINISH AND PLATE**

Assemble the tacos at the table with even amounts of sweet potatoes and filling. Serve with diced salad on the side.

**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 **0481 072 599** or send an email to **hello@dinnertwist.com.au** 



