

BLACK BEAN SWEET POTATO ENCHILADAS

Ingredients:

3 sweet potatoes, peeled and cut into fries
3 T olive oil
12 flour tortillas (I used spinach ones)
1 15 oz can black beans, rinsed + drained
1 4 oz. can green chilies
1 can or bottle of enchilada sauce (I used Trader Joe's)
1/2 cup vegan cheese or manchego or monterey jack
guacamole and pickled jalapeño, to serve

Directions:

Toss sweet potato with olive oil, salt and pepper. Place on a hot grill and cook, turning once for about 20 minutes. (Alternately, roast in your oven at 400F for about 40 minutes.) Meanwhile stir together the black beans, chills, and 1/4 cup cheese.

Once the potatoes are done, chop them and add them to the bean mixture. If grilling your enchiladas, pour a thin coat of sauce on the bottom of a cast iron skillet. Coat tortillas in sauce and fill with bean mixture. Rollup, and place seam-side down in the skillet. Repeat to fill (fits about 4). Pour additional sauce on top and sprinkle with more cheese and some jalapeño, if you want.

Place skillet on a hot grill for about 20 minutes or until bubbly and hot. OR place in a 350F oven and bake for 20-30 minutes. Keep warm in a 200F oven until time to eat. Serve with guacamole and chips, please!