

SWEET POTATO BLACK BEAN BURRITO

Ingredients

feeds: 8-12
takes: 65 minutes

5 cups peeled, cubed sweet potatoes	2 teaspoons olive oil
3 1/2 cups diced onions	4 teaspoons ground cumin
4 garlic cloves, minced (chopped finely)	fresh salsa
2/3 cup lightly packed cilantro leaf	1/2 teaspoon salt
4 1/2 cups cooked black beans	4 teaspoons ground coriander
1 tablespoon fresh green chili pepper, minced	1 teaspoon salt
2 tablespoons fresh lemon juice	12 four tortillas

Directions

- > Preheat the oven to 350.
- > 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 minutes. Drain and set aside.
- > While the sweet potatoes are cooking, warm the oil in a medium skillet and add the onions, garlic, and chile.
- > Cover and cook on med-low heat until the onions are tender, about 7 minutes.
- > Add the cumin and coriander and cook for 2-3 minutes. Remove from heat and set aside.
- > In a food processor (or by hand), puree the black beans, cilantro, lemon juice, salt, and cooked sweet potatoes.
- > Transfer the mixture into a bowl and mix in the cooked onions and spices.
- > Lightly oil a large baking dish. Spoon 2/3 - 3/4 cup filling onto the center of a tortilla, roll it up, and place it seam down on the baking dish. Cover with foil + bake for 30 minutes.
- > Serve topped with salsa.