

Black Bean and Sweet Potato Burritos

Makes about 6 burritos

Ingredients:

- 2 sweet potatoes, peeled and cubed small (about 3-4 cups)
- 1 jalapeño, seeded and finely diced
- 1 red pepper, diced small
- 1 small red onion, diced small (about 1/2 cup)
- 2 teaspoons olive oil
- 1 teaspoon cumin
- 1 teaspoon chili powder
- 2 tablespoons honey
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1 (15 ounce) can black beans, rinsed and drain
- 1/4 - 1/2 cup chopped cilantro (depending on your taste)
- 2 teaspoons fresh lime juice (from about 1 lime)
- 1 cup shredded cheddar cheese
- 1 cup shredded Monterey Jack cheese
- 1 ripe avocado
- 6-8 burrito-size tortillas - I used whole wheat for a healthy option

Directions:

Preheat the oven to 425 degrees F. In a large bowl, toss together the sweet potatoes, jalapeño, red pepper and red onion with the olive oil, cumin, chili powder, salt and pepper. Dump the coated veggies onto a large rimmed baking sheet and roast for 18-20 minutes, tossing halfway through. The vegetables should be tender but not mushy at the end of cooking time.

Let the vegetable mixture cool. Scrape the mixture into a large bowl and toss with the black beans, cilantro, honey and lime juice. Taste the mixture and add additional salt and pepper to taste, if needed. Refrigerate the

mixture until ready to assemble the burritos or use immediately.
Place tortillas on a pan, add cheese and mixture...wrap, add avocado and devour!!