

# Black Bean & Sweet Potato Tacos with Slaw

*I love the gorgeous colors of this taco or salad. The spice of the beans, the sweetness of the sweet potatoes, and the coolness of the slaw are a great combination for your taste buds too!*

*It was an easy recipe to make and it made great leftovers too. You can serve on a leaf of lettuce (I used romaine), gluten-free tortillas or on a bed of greens. (I noticed I have a similar recipe to this already-- the main difference is the 'taco' flavoring and slaw which brings a nice flare).*

## Tacos:

- 2 medium sweet potatoes, peeled and diced
- 2 cans of black beans, drained and rinsed
- 2 tsp of chili powder
- 1 tsp cumin powder
- 1 tsp smoked paprika
- 1 tsp garlic powder
- Salt to taste
- Tortillas or lettuce leaves for serving (*romaine or leaf lettuce work well*)

## Slaw:

- 2 cups shredded red cabbage
- ½ cup cilantro, chopped
- 2 Tbsp lime or lemon juice
- 1 Tbs raw honey
- Salt to taste

## Directions:

1. Preheat oven to 400 degrees and line a baking sheet with parchment paper. Spread sweet potatoes evenly on baking sheet for about 20-25 minutes until tender when pierced with a fork.
2. In a large sautéing pan, add about 2 Tbsp of water, and then add in roasted sweet potatoes, black beans, chili powder, cumin, smoked paprika, garlic, salt. Stir until well coated and warmed together – about 2-4 minutes.
3. In a bowl, add “SLAW” ingredients and toss together, set aside.
4. Assemble the tacos by placing a spoonful of sweet potato and bean mixture onto each lettuce leaf or tortilla.
5. Then top with a generous amount of “Slaw” mixture on each taco.

**Note:** Avocado topping adds a nice touch! You can add mixture to a bed of greens instead of a “tortilla.”

