

Vegan Sweet Potato and Black Bean Enchiladas*

Delicious and hearty enchiladas filled with sweet potatoes, black beans, and a blend of spices, topped with a rich and flavorful enchilada sauce.

PREP TIME: 20 minutes

TOTAL TIME: 1 hour

COOK TIME: 40 minutes

2 lg Sweet Potatoes (peeled and diced)

1 15-oz can Black Beans (rinsed and drained)

1 lg Onion (diced) 3 cloves Garlic (minced)

1 14.5-oz can Diced Tomatoes (drained)

1 T Olive Oil

1 † Ground Cumin

1 † Chili Powder

1/2 † Smoked Paprika Salt and Pepper to taste

1 T Tri-Pepper Chai tea (ground)

8 lg Tortillas

2 C Enchilada Sauce (store-bought or homemade, red or green)

1 C Vegan Cheese (shredded, optional)

PREPARE THE SWEET POTATOES: Preheat the oven to 400°F. Toss the diced sweet potatoes with 1 T olive oil, salt, and pepper. Spread on a baking sheet and roast for 25-30 minutes, until tender.

PREPARE THE FILLING: In a large skillet, heat the remaining olive oil over medium heat. Add the onion and garlic. Sauté until the onion is translucent. Stir in the black beans, diced tomatoes, roasted sweet potatoes, ground cumin, chili powder, smoked paprika, salt, pepper, and ground Tri-Pepper Chai tea. Cook for a few minutes until everything is well combined and heated through.

ASSEMBLE THE ENCHILADAS: Preheat the oven to 375°F. Spread a thin layer of enchilada sauce on the bottom of a baking dish. Fill each tortilla with the sweet potato and black bean mixture, roll them up, and place them seam-side down in the baking dish. Pour the remaining enchilada sauce over the top and sprinkle with vegan cheese (if using).

BAKE: Cover the dish with foil and bake for 20 minutes. Remove the foil and bake for an additional 10-15 minutes.