

— HALF - BAKED —
H A R V E S T

Crispy Chipotle Sweet Potato Tacos with Lime Crema

The perfect weeknight dinner that's vegetarian, naturally gluten-free, simple, healthy, and so delicious!

Prep Time 20 mins	Cook Time 45 mins	Total Time 1 hr 5 mins
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Servings: 4 Calories: 700kcal Author: Tieghan Gerard



4.79 from 219 votes

Ingredients

- 2 tablespoons extra virgin olive oil
- 2 medium sweet potatoes, cubed
- 2 teaspoons chipotle or regular chili powder
- 2 teaspoons smoked paprika
- 1 1/2 teaspoons ground cumin
- 1 teaspoon garlic powder
- 1/4-1/2 teaspoon crushed red pepper, use to your taste
- 1/2 teaspoon dried oregano
- 1 teaspoon kosher salt
- 1 poblano pepper, seeded and chopped
- 1 cup canned black beans, drained
- 8 grain-free hard shell tacos (if preferred) (see notes for homemade option)
- 1 1/2 cups shredded Mexican cheese
- 1 cup fresh cilantro, chopped
- 1 jalapeño, seeded, if desired, and chopped
- mashed avocado, for serving

Salted Lime Crema

- 1/2 cup plain Greek yogurt or sour cream
- 3 tablespoons mayonnaise
- zest of 1 lime
- sea salt

Instructions

1. Preheat the oven to 425° F.
2. Place the sweet potatoes on a baking sheet and toss with olive oil, chili powder, paprika, cumin, garlic powder, red pepper flakes, oregano, and salt. Add the poblano and toss to combine. Arrange in an even layer. Bake 35 to 40 minutes, until the potatoes are tender and beginning to char on the edges. Remove from the oven and stir in the black beans.

3. Meanwhile, make the crema. Combine all ingredients in a glass jar and shake or stir until creamy.

4. Line the taco shells up on a sheet pan or in a 9x13 inch baking dish. Transfer to the oven and bake 5 minutes. Evenly divide the sweet potatoes among each taco shell and top with cheese. Bake 10 minutes, until the cheese has melted.

5. Mix the cilantro and jalapeño in a small bowl. Serve the tacos topped with crema, avocado, and the spicy cilantro. Enjoy!

Notes

For Easy Homemade Hard Shells: Warm 8-12 corn tortillas for 30 seconds to 1 minute in the microwave, until pliable. On a baking sheet, rub the tortillas with olive oil. Lay each tortilla flat and then layer evenly with cheese and potatoes. Fold the other half of the tortilla over the filling, gently pushing to adhere (see above photo). Transfer to the oven and bake for 5-8 minutes, then flip and cook another 5 minutes more, or until the cheese has melted and the tortillas are crisp.

Nutrition

Calories: 700kcal