HOT & BOLD

Sweet Potato and Black Bean Enchiladas

PREP	COOK	SERVES
25 min	45 min	4

Vegetarian

Tortillas filled with roasted sweet potato, black beans and cheese, baked in a smoky tomato sauce. A vegetarian dinner for sharing.

Ingredients

For the filling

- 2 large sweet potatoes, peeled and cut in small cubes
- 2 tbsp olive oil
- 1 tsp ground cumin
- 1 tsp smoked paprika
- 400 g can black beans, drained
- 1 red pepper, diced
- 150 g grated cheddar or Monterey Jack

For the sauce

- 1 tbsp olive oil
- 1 onion, finely chopped
- 2 garlic cloves
- 2 tbsp chipotle paste or 1 tbsp chilli powder
- 400 g can chopped tomatoes
- 200 ml vegetable stock

To assemble

- 8 soft flour tortillas
- A handful of coriander
- Soured cream or yoghurt to serve

Method

1. Heat the oven to 200°C. Toss the sweet potato with the oil, cumin, paprika, salt and pepper and roast for 25 minutes, until tender and lightly browned.
2. Meanwhile, heat the oil for the sauce in a pan and cook the onion for 5 minutes. Add the garlic and chipotle, then the tomatoes and stock. Simmer for 10 minutes and blend until smooth.
3. Mix the roasted sweet potato with the black beans, red pepper and half of the cheese.
4. Spread a third of the sauce over the bottom of a baking dish. Fill each tortilla with a portion of the filling, roll up, and place seam side down in the dish.
5. Pour over the remaining sauce and scatter with the rest of the cheese.
6. Bake for 20 minutes, until bubbling and golden. Top with coriander and serve with soured cream or yoghurt.

Cook's tip

Warm the tortillas for 20 seconds in the microwave or a dry pan first. They roll without cracking.