



Black Bean & Sweet Potato Baked Taquitos

*Use Organic Ingredients when possible

Ingredients:

6 Cups Sweet potato peeled and cubed (1-inch cubes; roughly 4 small, sweet potatoes)
1 ½ Tbs Fajita seasoning
1 Cup Black beans (drained)
1 ½ Cups Shredded cheese
10 Cassava or Almond flour tortillas (medium; 8 inches)
Juice of 1 lime
Spray oil or olive oil

Suggested Toppings:

Guacamole	Pico de Gallo	Sour Cream
Yogurt	Cilantro	

Fajita Seasoning Ingredients:

2 Tbsp	Chili Powder	1 ½ Tbsp	Dried Oregano
1 Tbsp	Paprika	¾ Tsp	Onion Powder
1 Tbsp	Ground Cumin	¾ Tsp	Cayenne Pepper
1 ½ Tbsp	Garlic Powder	Mix all ingredients together until combined	

Instructions:

1. Fill a medium sized pot with 2 cups of water and place a steamer basket on top. Arrange sweet potato cubes on the steamer basket.
2. Steam for 20-30 minutes, until the sweet potatoes are fork tender
3. Transfer sweet potatoes to a large bowl. Add the lime juice and fajita seasoning, and mash until creamy and smooth. Fold in the cheese and black beans.
4. Roll taquitos: place 1/4 – 1/3 cup of filling on an 8-inch tortilla. Roll tightly and place seam side down in a 9x13 inch dish or on a baking sheet. Repeat, nestling the rest of the taquitos in tightly.
5. Spray with oil all over or brush on a light coat of oil.
6. Bake at 400-425F for 15-20 minutes, until brown and crispy.

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Storage:

1. Filling may be prepared ahead and stored in an air tight container for up to 4 days.
2. Roll taquitos and bake as directed above.
3. Taquitos may be baked ahead and stored in an airtight container in the fridge for up to 4 days, or frozen for up to 3 months.
4. Thaw completely and reheat in the oven until warmed through.