

Sweet Potato Fajitas



Ingredients:

- 2 tablespoons canola or olive oil
- 1 clove garlic, minced
- 1/2 teaspoon salt
- 1/2 teaspoon cumin
- 1/2 teaspoon paprika
- 1/4 teaspoon cayenne
- 1 large sweet potato, peeled
- 8 small corn tortillas
- 2 bell peppers, seeded
- 1 medium yellow onion, peeled

Directions:

1. Preheat oven to 475 F.
2. Stir the spices together in a small bowl. Add the oil and mix.
3. Prepare the onion and bell pepper by cutting them into 1/4 inch strips.
4. Cut the sweet potatoes into wedges.
5. Place the sweet potatoes in a single layer on a greased baking sheet.
6. Use half the spice mixture to coat the sweet potatoes.
7. Roast for 10 minutes.
8. Coat the onion and pepper mixture with the remaining spice/oil mixture.
9. Carefully add the remaining vegetables to the baking sheet with the sweet potatoes and roast for another 15 minutes.
10. Serve with tortillas and salsa.

Makes 4 servings.



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