

Sweet Potato Fajitas

PREP TIME: 15 MIN | COOK TIME: 15 MIN | SERVINGS: 2-3

INGREDIENTS:

- 1 large sweet potato
- 2 tbsp oil
- 1 medium onion
- 2 peppers
- 1 tsp salt
- 1/2 tsp cumin
- 1/2 tsp paprika
- 6 tortillas of your choice

RECIPE NOTES:

- If microwaving potato, pierce with a fork a few times first
- If you have access to an oven, vegetables can be cooked on sheet pan at 375F
- Add protein: chicken, beef, canned beans, plant-based meat

DIRECTIONS:

- Boil sweet potato for 7-12 minutes or microwave for 4-6 minutes, or until tender and easily pierced with a fork
- In the meantime, slice onion and peppers French fry style. Once potato cools, slice French fry style.
- Heat oil in skillet on medium-high. Add onion, carrots and peppers. Add salt, cumin, and paprika while stirring vegetables. Cook for 10 minutes or until tender.
- In another skillet (or the same skillet, wiped down) cook tortillas on medium-high, cooking for 2 minutes on each side
- Serve with any toppings as desired. Refrigerate any leftovers and enjoy within 4 days.



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