Sweet Potato Tacos

PREP TIME: 10 MIN | COOK TIME: 20-25 MIN | SERVINGS: 3-4

INGREDIENTS:
- 2-3 Tbsp cooking oil
- 1/2 large sweet potato, diced
- 1/4 cup diced onion
- 1/2 zucchini, diced
- 1/2 carrot, shredded
- Salt & pepper
- Garlic powder (optional)
- Chili powder (optional)
- Tortillas
- Lime (optional)

DIRECTIONS:
- Wash all produce.
- Dice sweet potato, zucchini, and onion.
- Heat oil in a pan on medium heat. Add sweet potato and cook until almost tender, 8-12 minutes.
- Add onion and zucchini. Add salt, pepper, garlic powder, and chili powder to taste. Cook for another 2-3 minutes.
- Shred half of carrot and set aside.
- Warm up tortilla and fill with sweet potato filling. Top with shredded carrot for texture, squeeze lime.

RECIPE NOTES:
- Add one can of beans for protein. Rinse and warm up in pan after cooking veggies for 2-3 minute
- Close the filled tortilla with a toothpick and fry it in a pot with oil or bake it in an oven for a crunchy taco!