

Sweet Potato Tacos!

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Aug 12, 2021

These Sweet Potato Tacos are LOADED with the sumptuously subtle, Gold Medal flavor of our Roasted Green Chile & Pepita Bitchin' Sauce! With a delicate balance of roasty savory-sweetness and a touch of green chile kick, this sauce tops off a yammy-jamboree of bell peppers, black beans and feta, resulting in a taco that tastes like pure & wholesome Bitchin' love.

Serves:

4

Prep Time:

25 min

Cook Time:

20 min

Calories:

500

Ingredients

Measurement	Ingredient
1 cup	Whole Corn Kernels
1/2 cup	Small Red Onion, diced
1/4 cup	Small Green Bell Pepper, diced
1/4 cup	Small Orange Bell Pepper, diced
3/4 cup	Sweet Potato, diced
1/2 cup	Black Beans, cooked
1/2 tub	Roasted Green Chile & Pepita Bitchin' Sauce
1/4 cup	Fresh Cilantro, minced
3 oz	Feta Cheese
2 tbsp	Olive Oil
4	Taco-Size Tortillas
	Salt and Pepper

Method

1. Preheat oven to 400.
2. In large bowl, mix corn, red onion, bell pepper, cilantro and feta cheese with 1 tablespoon of olive oil. Sprinkle with salt and pepper, then set aside.
3. In separate bowl, combine sweet potato with 1 tablespoon olive oil. Salt and pepper to taste, coating evenly. Transfer to baking sheet and bake for 15-20 minutes.

4. Once sweet potato is cooked, layer your tacos at your desired ratio; approximately 1-2 spoonfuls sweet potato, 1 spoonful black beans, 1-2 spoonfuls of corn salsa mix.

5. Last but not least, dollop with a hearty spoonful of Roasted Green Chile & Pepita Bitchin' Sauce. Bitchin' Taco Tuesday, y'all!