

Black Bean and Sweet Potato Enchiladas

1 Tbsp extra virgin olive oil
1 yellow onion, diced
3 cups sweet potatoes, peeled and diced
1 15-oz. can diced tomatoes, drained
1 16-oz. jar prepared medium salsa
1 20-oz. can red enchilada sauce
2 cloves garlic, minced
1 tsp chipotle pepper
1 15-oz. can black beans, rinsed and drained
1 12-oz. round queso fresco, cut into thin wedges
16 whole wheat tortillas (or more depending on how you fill 'em)
2 limes, cut into wedges
1 avocado, sliced

Preheat oven to 350°F . Add onion, and sauté until translucent. Add sweet potatoes, tomatoes, salsa, garlic, chipotle, and 1/2 cup water; bring to a boil. Reduce heat to medium-low, and simmer 30 to 40 minutes, or until sweet potatoes are soft (real sweet potatoes take more time, yams less). Mash mixture with potato masher until combined. Add black beans, and cook 5 minutes. Stir in half of queso fresco, and remove from heat.

Brush 13- x 9-inch baking dish with oil. Spread 1/2 cup enchilada sauce in bottom of dish. Fill tortillas with filling. Roll, and pack close together seam-side down in baking dish. Top with remaining sauce and queso fresco. Bake 15 minutes.

4. Adjust oven to broil. Broil Enchiladas 5 minutes, or until cheese is browned and bubbly. Let rest 10 minutes before serving. Garnish with lime wedges and avocado slices, if using.