



SWEET POTATO BREAKFAST TACOS



PREP TIME

30 minutes



RECIPE INFO

Serves 6

INGREDIENTS

Roasted Sweet Potatoes

2 large sweet potatoes
1 tsp. salt
¼ tsp. smoked paprika
½ tsp. garlic powder
½ tsp. onion powder
1/8 tsp. chipotle powder
1 tbsp. vegetable oil

Eggs

6 eggs
1 tbsp. water
½ tsp. salt
¼ tsp. ground black pepper
1 tbsp. butter

Tacos

6 corn tortillas
1 tbsp. vegetable oil
16 oz. can refried black beans
1 avocado, sliced
½ cup feta crumbles
1 lime

DIRECTIONS

Peel sweet potatoes and cut into half-inch cubes. Toss with the remaining sweet potato ingredients on a baking sheet and bake at 400 degrees Fahrenheit for 15 minutes. While they bake, whisk together eggs, water, salt and pepper. Melt butter in a small skillet set to medium heat. When melted, add the egg mixture. Let it cook until the eggs are firm, stirring occasionally. Set aside. Fry corn tortillas in 1 tbsp. of oil for about 15 seconds on each side, enough to soften. Assemble the tacos by coating the tortillas in refried beans. Add the egg and sweet potato. Top with avocado slices, feta crumbles and a squeeze of lime juice. Enjoy!