**Sweet Potato And Black Bean Burritos**

**Ingredients**

for 3 servings

* 2 medium sweet potatoes, peeled and cubed
* olive oil, to taste
* ½ teaspoon smoked paprika
* ½ teaspoon garlic powder
* kosher salt, to taste
* pepper, to taste
* ½ medium yellow onion, diced
* 1 jalapeño, seeded and diced
* 1 clove garlic, minced
* 1 teaspoon chili powder
* ½ teaspoon ground cumin
* cayenne pepper, to taste
* 15 oz black beans(425 g), 1 can, drained and rinsed
* ¾ cup corn(130 g)
* 3 large flour tortillas
* lettuce, chopped, for serving
* diced tomato, for serving
* shredded vegan cheddar cheese, for serving
* guacamole, for serving

**Preparation**

* Preheat the oven to 400°F (200°C).
* Add the sweet potatoes to a baking sheet with a drizzle of olive oil, the paprika, garlic powder, salt, and pepper. Toss until well coated.
* Bake for 20 minutes, flipping halfway through, until the sweet potato is tender.
* Heat a drizzle of olive oil in a large saucepan over medium heat. Once the oil begins to shimmer, add the onion and cook for 3-4 minutes, until semi-translucent. Add the jalapeño, garlic, chili powder, cumin, and cayenne pepper and cook for 2-3 minutes, until the spices are fragrant. Add the black beans and corn, season with salt and pepper, and cook until warmed through, 3-4 more minutes.
* To assemble a burrito, add ⅓ of the bean and corn mixture, ⅓ of the roasted sweet potatoes, some lettuce, tomatoes, vegan cheese, and guacamole to the center of a tortilla. Fold in the sides and roll up, keeping the filling tucked in place. Repeat with the remaining ingredients. Cut in half and serve.
* Enjoy!