

# Sweet Potato and Black Bean Tacos with Avocado-Lime Crema

By Dustin Arnold

Spiced roasted sweet potato, smoky black beans, charred corn, and a cool yogurt-avocado crema. Vegetarian tacos no one feels short-changed by.

vegetarian

dinner

tacos

mexican-inspired

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PREP	COOK	TOTAL	SERVINGS
<b>15 min</b>	<b>30 min</b>	<b>45 min</b>	<b>4</b>

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## Ingredients

- **2** medium sweet potatoes (peeled, 1/2-inch dice)
- **2 tbsp** extra virgin olive oil
- **1 tsp** ground cumin
- **1 tsp** smoked paprika
- **1/2 tsp** chili powder
- sea salt and black pepper
- **1 can** black beans (15 oz) (drained and rinsed)
- **1 cup** frozen corn (thawed)
- **1** ripe avocado
- **1/2 cup** plain Greek yogurt

- **2 tbsp** fresh lime juice
- **1** small jalapeño (seeded (optional))
- **1/4 cup** fresh cilantro (plus more to serve)
- **8** small corn tortillas
- **1/2 cup** crumbled cotija or feta (to serve)
- **1** lime (in wedges, to serve)

## Instructions

1. Preheat the oven to 425°F (220°C).
2. **\*\*Roast the sweet potato:\*\*** Toss diced sweet potato with olive oil, cumin, paprika, chili powder, 3/4 tsp salt, and several grinds of pepper. Spread on a sheet pan and roast 20 minutes.
3. Stir in the black beans and corn and roast another 8–10 minutes, until the sweet potato is tender and the corn just starts to char.
4. **\*\*Crema:\*\*** While that roasts, blend the avocado, yogurt, lime juice, jalapeño (if using), cilantro, and 1/4 tsp salt until smooth. Thin with a splash of water if needed.
5. **\*\*Warm the tortillas:\*\*** Char them directly over a gas flame for a few seconds per side, or wrap in foil and warm in the oven for 5 minutes.
6. **\*\*Build:\*\*** Pile the sweet potato mixture onto warm tortillas. Drizzle with the avocado crema, top with crumbled cheese and extra cilantro, and serve with a lime wedge.