



Chef's Shoppe
GOURMET KITCHEN • POPCORN • CANDY STORE

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Sweet Potato Tacos with Grilled Corn and Avocado

Makes 12 small tacos

We love any excuse to use our grill. This recipe features roasted sweet potato tacos with grilled sweet corn and tangy guacamole. Good tacos are the product of many quality parts, and wow, are these parts tasty!

For the Roasted Sweet Potatoes:

2 sweet potatoes peeled and cubed into 1" pieces
1 tablespoon olive oil
1/4 teaspoon cumin
1/4 teaspoon cayenne pepper
1/4 teaspoon Kosher salt

For the Simple Guacamole:

2 avocados
1 clove garlic
1 jalapeño
1/2 small yellow onion, finely chopped
1 small lime, juiced
1 tablespoon olive oil
1/4 teaspoon Kosher salt
1/4 teaspoon pepper

For the Spicy Black Beans:

1 tablespoons olive oil
1/2 small yellow onion, chopped
1 can (15.5 oz) black beans
1/4 teaspoon cumin
1/4 teaspoon chili powder
1/4 teaspoon Kosher salt
1/4 teaspoon pepper

For the Grilled Corn:

2 ears of corn, shucked
1 tablespoon olive oil
1/4 teaspoon Kosher salt
1/4 teaspoon pepper

The Rest:

Cotija cheese
Lime wedges
Green onions, thinly sliced
12 small flour tortillas

Directions:

1. Preheat the oven to 425° F. Toss the cubed sweet potatoes with olive oil, cumin, cayenne and salt. Roast the sweet potato cubes in a large roasting dish for 30-40 minutes until tender and the edges begin to brown.
2. Prepare the guacamole by combining all of the guacamole ingredients in a medium bowl and mash with a fork until creamy. Transfer the guacamole to a serving bowl, and set aside.
3. In a medium pan over medium heat, cook the onion in the olive oil until the onion is soft and translucent, about 3-5 minutes. Add the black beans, cumin, chili powder, salt and pepper and cook over low heat, stirring occasionally to the beans don't scorch.
4. Oil and preheat grill. Drizzle the corn with olive oil and sprinkle with salt and pepper. Grill the corn over direct heat for about 10 minutes, turning often until charred all over. Remove from the grill and let the corn cool slightly. Cut corn from the cob.
5. While the corn cools, grill the flour tortillas until grill marks appear.
6. Remove the potatoes from the oven and assemble the tacos, first layering the beans, then the sweet potatoes, then the corn, and finally the guacamole. Top with crumbles of cotija cheese, sliced green onions, and a squeeze of lime.