

BLACK BEAN + SWEET POTATO ENCHILADA

INGREDIENTS

BLACK BEAN & SWEET POTATO MIX

400g Sweet potato
1 x 400g tin Black beans
3 teaspoons ground Cumin
1 teaspoon Smoked paprika
Vegetable oil
120g Brown onion
3 x Garlic cloves
2 teaspoons Sweet paprika
1/2 teaspoon dried Oregano
1/4 teaspoon Chipotle powder
1/2 teaspoon ground Coriander
2 tablespoons Lime juice
1 teaspoon Brown sugar
1 cup grated Pecorino cheese
1/2 cup Feta

SALSA

450g Tomatoes
2 x Jalapenos
1 x Garlic clove

PLATING UP

Sour cream
Coriander

NOTES

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METHOD

BLACK BEAN & SWEET POTATO MIX

1. Preheat oven to 230C. Wash the sweet potato and then chop into 3cm chunks/dice and add to a bowl. Drizzle vegetable oil over the sweet potato, then add 2 teaspoons of ground cumin and 1 teaspoon smoked paprika and toss together.
2. Scatter the sweet potato on a baking tray and place in the oven to roast for about 20 minutes.
3. Finely dice the brown onion. Heat a frying pan over medium-high heat. Add a splash of olive oil to the pan to cover the base. Add the diced brown onion to the pan and saute for 2 minutes or until translucent and slightly starting to turn golden in colour. Add the finely chopped garlic cloves to the pan and sprinkle with salt to prevent burning, then saute for 2 minutes.
4. Add the spices; sweet paprika, 1 teaspoon cumin, oregano, chipotle, coriander and brown sugar to the pan. Add more oil if needed when sauting the spices with the onion. Add the black beans to the pan, along with lime juice and a splash of water to create a gravy, let it simmer to thicken.
5. Add the sweet potato to the pan, along with half of the grated pecorino and stir through.

SALSA

6. For the salsa, slice a cross in the base of each tomato and remove the core. Add tomatoes, jalapeno and garlic to a roasting dish, drizzle with oil and then roast in the oven until the tomato is blistering and skin is beginning to slide off.
7. Smash up the tomatoes, jalapeno and garlic using your hand or spoon. Season with salt.

ASSEMBLY

8. Add 1/2 cup of salsa to the base of a baking dish. Fill each tortilla with a spoonful of black bean and sweet potato mix, roll up and place in baking dish, next to each other, seam side down.
9. Pour Sauce over the enchiladas, top with remaining cheese, bake for 10 minutes covered then 10 minutes uncovered. Serve hot with sour cream and fresh coriander.