

# Sweet Potato, Cauliflower, and Black Bean Tacos

**Total Cook Time:**  
**45 minutes**



**Sweet potatoes are a great source of vitamin A, fiber, etc., and taste great too!**

## INGREDIENTS

- 2 large sweet potatoes, peeled
- 1 head of cauliflower
- 1 can of black beans
- 2 tablespoons olive oil
- 1 lime, juiced
- 1/4 tsp each of garlic powder, paprika, and cumin
- spices to taste: salt, pepper, turmeric
- tortillas of choice
- toppings of choice:
  - cabbage
  - cilantro
  - guacamole
  - cotija cheese

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## DIRECTIONS

1. **PREP:** Peel and chop sweet potatoes into small cubes. Cut cauliflower into small florets. Mix veggies with olive oil, lime, paprika, cumin, and garlic powder in a bowl. Add salt, pepper, and turmeric to taste. Pre-heat oven.
2. **ROAST VEGGIES:** Throw veggies on a baking sheet and roast (350° for 30 min or 400° for 20ish).
3. **HEAT BEANS & TORTILLAS:** While veggie mix roasts in the oven, warm black beans in a pot on the stove or in a microwaveable bowl and then strain out the liquid. Heat tortillas.
4. **ASSEMBLE & SERVE:** Place warm tortillas on a plate. Add the beans and roasted veggies on warm tortillas and top with purple cabbage, guacamole, cotija cheese, and cilantro to taste. Enjoy!

