



RECIPE developed by Heather Pease

Sweet Potato Nachos



Ready in **20 minutes**

Serves **8 people**

Tools:

- Bowl
- Knife
- Cutting board
- Spoon
- Foil or parchment paper
- Microwave
- Oven

Ingredients

- 2 clean and scrubbed sweet potatoes
- 1 tablespoon grated onion or onion powder
- ¼ tablespoon chili powder
- 1/4 teaspoon salt
- ¼ teaspoon black pepper
- ¼ cup oil for parchment paper
- ¼ cup grated cheddar cheese
- 1 can black beans
- 1 can mexican style corn
- 1 can tomatoes with chilis

Preparation

1. Preheat oven to 400.
2. Cut 2 sweet potatoes into thin slices, toss with oil and chili powder.
3. Cook for 7 minutes at 400.
4. Next broil the sweet potatoes for 4 minutes.
5. Remove from the stove and turn over. Return pan to oven and broil for 4 more minutes, then reduce heat back to 400 degrees for 6 minutes.
6. Next add cheese and ¼ of the black beans, ¼ of the tomatoes, ¼ of the corn and ¼ cup of the grated cheese. Return to the oven for 7- 10 minutes. Mix leftover black beans, corn onion and tomatoes. Add Adobo and onion.
7. Remove the Nachos from the oven. Let cool and serve!