

RECIPE | TOMATOES

SWEET POTATO & AZUCA CHERRY TOMATO TACOS



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INGREDIENTS

1 dry pint Pure Flavor® Azuca Cherry Tomatoes
2 large sweet potatoes, chopped into ½ inch cubes
8 flour tortillas
2 jalapeños, sliced
1 can black beans
3 tbsp olive oil
3 tbsp parsley
Salt to taste

DIRECTIONS

1. Preheat oven to 400° F. Coat sweet potato cubes with olive oil, making sure each cube is well coated. Spread on a baking sheet lined with foil. Roast in the oven for 25-30 minutes, flipping halfway through. Salt to taste when removed from the oven.
2. Slice tomatoes into quarters and chop up parsley.
3. Assemble tacos sweet potatoes first, then black beans, tomatoes, jalapeños and parsley.



TOTAL TIME

40 minutes

PREP TIME

10 minutes

COOK TIME

30 minutes

SERVES

4

COOKING LEVEL

Easy