



WFPB Sweet Heat Tacos

From: Jeff Spurgess

Serves: 10+

Prep Time: 30 min

Cook Time: 60 minutes

Instructions

- 1) Add water to the bottom of a large pot and add the diced sweet potato, chopped onion, garlic, turmeric & jalapenos and cook for 15-20 minutes, or until the sweet potato is tender and the onion is translucent.
- 2) Add chili powder, cumin, smoked paprika, salt, and pepper to the pot and cook for a few more minutes, using a utensil to kind of mash everything together.
- 3) Add the rinsed and drained chickpeas. Heat until the chickpeas are heated through and the sauce has thickened slightly.

Notes

Recommend with soft corn tortillas

Ingredients

- 6 medium sweet potato, peels on diced
- 1 large onion, chopped
- 8 cloves garlic, minced
- 4 pieces of turmeric, minced
- 8 large jalapenos, seeded and chopped
- ½ cup chili powder
- 2 tablespoons teaspoon cumin
- tablespoon smoked paprika
- 2 tablespoons teaspoon salt
- 2 tablespoons teaspoon black pepper
- 3 (15-ounce) can chickpeas, rinsed and drained

Cilantro Lime Slaw:

- 8 cups shredded cabbage
- bunch chopped cilantro
- 1/2 cup lime juice
- 2 tablespoon maple syrup
- teaspoon salt
- teaspoon black pepper

