

Oven-baked Sweet Potato Fajitas



Serves 4 **Prep 10 mins**

Cooking 40 mins

Easy

Ingredients

2 large sweet potatoes

1 red onion

1 large red pepper, deseeded

1 tbsp vegetable oil

2 tbsp lime juice

15g sachet fajita seasoning or 1 tbsp paprika, 1 tsp cumin, salt & pepper

4 small tortilla wraps

parsley

1/4 small pot low-fat soured cream

small iceberg lettuce shredded

50g feta

1. Heat oven to 200C/180C fan/gas 6. Chop the veg into chunky wedges and toss in a plastic bag with the oil, lime juice and fajita seasoning. Arrange in a single layer on a large baking tray and cook for 40 mins, turning halfway through.
2. Meanwhile, warm the wraps following pack instructions. Once the veg are cooked, place some on the wrap, sprinkle with parsley, then roll up in the wraps with a dollop of soured cream, some lettuce and crumbled feta on top.