

Roast Sweet Potato Enchiladas



Serves 4

Prep 20 mins

Cooking 50 mins

Easy

Ingredients

2 large sweet potatoes (\pm 600g), peeled & diced
1 red onion, roughly chopped
1 red pepper, diced
1 green pepper, diced
1 - 2 tsp cumin seeds
3 tbsp olive oil, + extra for the dish
a small bunch parsley, chopped
4 large flour tortillas
100g grated Monterey jack cheese
soured cream to serve
green salad to serve

Enchilada Sauce

400g tin plum tomatoes, drained (freeze the juice for later)
1 tsp smoked paprika
1 tsp dried oregano
1 tsp sugar

1. Heat the oven to 200C/fan 180C/gas 6. Put the potatoes, onion, peppers and spices on a non-stick baking tray. Add the oil and lots of salt and pepper, and toss well. Start to cook the vegetables on the stove, then transfer to the oven. Cook for 30 minutes or until the potato is tender (but not mushy). Meanwhile, whizz the sauce ingredients in a blender. Take the veg out of the oven and leave to cool a little. Stir through 1/2 the parsley.
2. Lay out the tortillas and divide the veg mix between them. Turn in the sides of each tortilla, then bring up the edges to enclose the filling. Put the filled tortillas cut-side down into an oiled baking dish.
3. Spoon over the sauce and sprinkle over the cheese. Put back in the oven and bake for 20 minutes or until bubbling and golden. Serve with soured cream, the rest of the parsley and salad.