



## **Beef, Sweet Potato and Black Bean Enchiladas** *(adapted from Karina's Kitchen, Recipes from a Gluten free Goddess)*

- 2 tablespoons olive oil
- 1 small yellow onion finely chopped
- 4 ounces ground beef (or leftover pork, chicken or turkey)
- 1 teaspoon ground cumin
- 1 teaspoon chili powder (I used spicy)
- Salt and coarse ground black pepper
- 2 cups cooked diced sweet potato
- 1/2 cup chopped green chiles
- 1 15 ounce can black beans, rinsed and drained
- 2 tablespoons chopped cilantro
- 1 -1/2 cups shredded Mexican cheese blend, divided
- 8 6 inch flour tortillas

### Sauce:

- 1 cup roasted green chiles, skins and seeds removed (about 6 large)
- 1-1/4 cups vegetable or chicken stock
- 2 cloves garlic, chopped
- 1 teaspoon cumin
- 1 teaspoon chili powder
- 1 tablespoon cornstarch or arrowroot

Place ingredients into blender and blend until smooth, adding more stock if necessary to make a smooth sauce with a fairly thick consistency. Set aside.

Spray a casserole dish with cooking spray and set aside. Preheat oven to 350.

In a large sauté pan heat oil over medium heat until shimmering. Add onion and sauté until softened. Add ground beef and cook, crumbling with a fork until no longer pink. Add cumin, chili powder and cook for additional 2 minutes, stirring constantly. Remove beef/onion mixture to a bowl and add sweet potatoes, chiles, cilantro and black beans. Taste for seasoning and add salt and pepper as required. Lay tortillas flat on work surface and place approximately half a cup of filling along one edge. Top with some of the grated cheese. Roll tortilla into a cylinder and place seam side down into prepared casserole dish. Repeat with remaining tortillas.

Casserole may be refrigerated at this point to be reheated later.

Heat sauce in microwave until bubbling. Pour over filled tortillas and top with remaining grated cheese. Bake for 25 to 30 minutes until enchiladas are hot and sauce is bubbling. Serve with sour cream and additional salsa if desired. - Serves 4 to 6.