

Roasted Sweet Potato & Lentil Tacos

40 MIN • SERVES 4 • VEGAN

INGREDIENTS

- 2 medium sweet potatoes, peeled and diced
- 1 tablespoon avocado oil
- 1 teaspoon chili powder
- 1/2 teaspoon ground cumin
- 1/2 teaspoon smoked paprika
- 1/2 teaspoon sea salt
- 1 cup cooked green or brown lentils
- 8 small corn tortillas
- 2 cups shredded red cabbage
- 1 avocado, sliced
- 1/4 cup fresh cilantro
- 1 lime, cut into wedges

DIRECTIONS

- 1 Preheat oven to 425°F. Toss the sweet potatoes with avocado oil, chili powder, cumin, smoked paprika, and sea salt. Spread on a sheet pan.
- 2 Roast for 22–25 minutes, stirring once, until tender and lightly caramelized.
- 3 Warm the lentils in a small saucepan over medium heat for 3–4 minutes.
- 4 Heat the corn tortillas. Fill each tortilla with roasted sweet potatoes, lentils, and shredded cabbage.
- 5 Top with avocado and cilantro. Serve with lime wedges.

