

Sweet Potato Quinoa Nachos



Cooking Time

45 minutes

Yields

4 servings

Ingredients

2 medium sweet potatoes cut into 1/4" rounds
1 tablespoon olive oil
1 15 oz can organic black beans, drained and rinsed
1/4 - 1/3 cup water
1/2 teaspoon each of cumin coriander, chili powder and salt
1/4 cup cooked quinoa
2 tablespoons olives
1/4 - 1/2 cup salsa
1 avocado
1 lime
1/4 - 1/2 cup chopped cherry tomatoes
Cilantro to garnish

Directions

Preheat the oven to 400°F. Add sweet potato rounds to a large bowl and toss with oil. Place onto baking sheets and roast for 25 - 35 minutes until sweet potatoes are soft and starting to brown, making sure to flip them halfway through.

While sweet potatoes are cooking, add beans, water and spices to a small saucepan. Start with 1/4 cup and add more if needed. Bring to a boil then cover and reduce to simmer for 10 - 15 minutes. Once beans have softened, stir in quinoa and then remove from the heat.

Remove sweet potatoes from the oven and arrange the rounds onto plates (or keep them directly on the pan if you're using cheese/chicken). Top the sweet potatoes with bean mixture and salsa. Mash the avocado with the juice of 1/2 the lime and add a dollop onto each helping. Top with cherry tomatoes, olives, cilantro and a squeeze of lime juice. Enjoy!

Recipe modified from SimplyQuinoa.com