

# Mexican Stuffed Sweet Potatoes



## Ingredients (serves 2):

- 2 sweet potatoes
- ½ tin black beans
- 10 cherry tomatoes, cut into quarters
- 50g sweetcorn
- ¼ red onion chopped
- Garlic
- Mexican seasoning (eg pinch of chili flakes, or teaspoon fajita mix)
- Salt and pepper

## Guacamole

- 1 avocado
- 2 teaspoons lime juice
- Pinch of salt

## Vegan Sour Cream

- 2 tablespoons coconut yogurt
- 1 teaspoon lime juice
- Pinch of salt

## Make:

1. Preheat oven to 180°C. Rub olive oil and salt into skins of sweet potatoes and pierce skins with a fork in a few places. Bake in oven for 1 hour.
2. Cook black beans in a saucepan for 5 minutes then drain.
3. Fry onions, garlic and Mexican seasoning for a few minutes in a pan. Add sweetcorn, black beans and cherry tomatoes. Cook for a further 5 minutes.
4. Make guacamole by mashing avocado in a bowl and adding lime juice and salt.
5. Make vegan sour cream by mixing yogurt, lime and salt in a bowl.
6. Cut the sweet potatoes in half and fill with the black bean mixture. Top with guacamole and sour cream.

