

African Sweet Potato and Black Bean Burritos

Ingredients:

- 1 T oil
- ½ cup chopped onion
- 1 garlic clove, minced
- 3 T. chunky peanut butter
- 1 t. cumin
- ½ t. cinnamon
- ¼ t. ground red pepper (cayenne)
- 3 or 4 sweet potatoes, cooked, peeled and cut up
- 1 (15 oz.) can black beans, drained
- 6 (10-inch) flour tortillas

Toppings:

- ¾ cup thick and chunky salsa or picante sauce
- 6 T. sour cream
- ¼ cup chopped green onions
- 2 T chopped fresh cilantro

Directions:

1. Heat oil in large skillet over medium heat until hot. Add onion and garlic; cook and stir 2 to 3 minutes or until tender.
2. Stir in peanut butter, cumin, cinnamon and ground red pepper; mix well. Add sweet potatoes and beans; mash slightly. Reduce heat to low; cover and simmer 2 to 3 minutes or until thoroughly heated, stirring occasionally.
3. Meanwhile, heat tortillas according to package directions.
4. To serve, spoon and spread scant 1/2 cup sweet potato mixture across center third of each tortilla. Top each with 2 tablespoons salsa, 1 tablespoon sour cream, 2 teaspoons green onions and 1 teaspoon cilantro; spread to cover sweet potato mixture. Fold sides of each tortilla 1 inch over filling. Fold bottom 1/3 of tortilla over filling; roll again to enclose filling.

Adapted from a Pillsbury Bake-Off recipe

<http://recipes.alwaysbcmom.com/2008/11/african-burritos.html>