SWEET POTATO & BLACK BEAN NACHOS

VEGETARIAN | SERVES 4-6

INGREDIENTS

1 bag El Ranchero tortilla chips, any flavor
1 large Sweet potato, peeled & diced
1½ cups Black beans, drained & rinsed
1 Avocado, diced
½ cup Shredded cheese (cheddar, Monterey Jack, or vegan alternative)
½ cup Mexican crema
1-2 Chipotles in adobo, finely chopped
1 Tbsp Lime juice
1 tsp Chili powder
½ tsp Smoked paprika
½ tsp Salt
2 Tbsp Olive oil

PREPARATION

- Preheat oven to 400°F.
- Toss diced sweet potatoes with olive oil, chili powder, smoked paprika, and salt.
- Spread on a baking sheet and roast for 25-30 minutes, flipping halfway, until tender and slightly crispy.
- In a bowl, mix Mexican crema with chopped chipotle peppers and lime juice.
- Stir well and set aside.
- Spread tortilla chips on a large serving platter or baking sheet.
- Sprinkle with shredded cheese and warm in the oven for 5 minutes until melted.
- Top with roasted sweet potatoes, black beans, and diced avocado.
- Drizzle with chipotle crema.
- Add optional toppings like pickled jalapeños, queso fresco, or fresh cilantro.

Enjoy!

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