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Dinner

Addictive Sweet Potato Burritos

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Rated: ★★★★★

Submitted By:

instead of baked."

INGREDIENTS:

1 onion, chopped

drained

2 cups water

1 tablespoon vegetable oil

6 cups canned kidney beans,

3 tablespoons chili powder

2 teaspoons ground cumin

4 cloves garlic, minced

Karena

Prep Time: 30 Minutes

Cook Time: 20

Minutes

and kidney beans. They freeze well, and can be deep fried

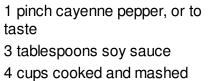
"These unusual burritos are made with sweet potatoes, spices

Ready In: 50 Minutes

Servings: 12

Makes planning easy.

-- Angela Sackett



sweet potatoes 12 (10 inch) flour tortillas,

8 ounces shredded Cheddar cheese

4 teaspoons prepared mustard

DIRECTIONS:

- 1. Preheat oven to 350 degrees F (175 degrees C).
- 2. Heat oil in a medium skillet, and saute onion and garlic until soft. Stir in beans, and mash. Gradually stir in water, and heat until warm. Remove from heat, and stir in the chili powder, cumin, mustard, cayenne pepper and soy sauce.

warmed

- 3. Divide bean mixture and mashed sweet potatoes evenly between the warm flour tortillas. Top with cheese. Fold up tortillas burrito style, and place on a baking sheet.
- 4. Bake for 12 minutes in the preheated oven, and serve.

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