

Black Bean and Sweet Potato Tacos

3 TBSP	Extra-virgin olive oil
3	Garlic cloves, minced
1 ½ tsp	Ground cumin
1 ½ tsp	Ground coriander
¼ tsp	Dried oregano
1 tsp	Salt
½ tsp	Pepper
1 lb.	Sweet potatoes, peeled and cut into ½-inch pieces
4	Poblano chiles, stemmed, seeded, and cut into ½-inch-wide strips
2	Large onions
1	(15-ounce) can black beans, rinsed
¼ cup	Fresh cilantro
12	(6-inch) corn tortillas, warmed
1	Recipe Avocado Crema
1	Recipe Quick Sweet-and-Spicy Pickled Red onions

1. Adjust oven racks to upper-middle and lower-middle positions and heat oven to 450 degrees. Whisk oil, garlic, cumin, coriander, oregano, salt and pepper together in large bowl. Add potatoes, poblanos, and onions to oil mixture and toss to coat.
2. Spread vegetable mixture in even layer over 2 foil-lined rimmed baking sheets. Roast vegetables until tender and golden brown, about 30 minutes, stirring vegetables and switching and rotating sheets halfway through baking.
3. Return vegetables to now-empty bowl, add black beans and cilantro, and gently toss to combine. Divide vegetables evenly among warm tortillas and top with avocado crema and pickled onions and serve.

Quick Sweet-and-Spicy Pickled Red Onions

1	Red onion, halved and sliced thin through root end
1 cup	Red wine vinegar
1/3 cup	sugar
2	Jalapeno chiles, stemmed, seeded, and cut into thin rings
¼ tsp	Table salt

Place onion in bowl. Bring vinegar, sugar, jalapenos, and salt to simmer over medium-high heat in saucepan, stirring occasionally, until sugar dissolves. Pour hot vinegar mixture over onion, cover and let cool completely, about 1 hour. Drain cooled vegetables in colander. Serve. (Drained pickled onions can be refrigerated for up to 1 week).

Avocado Crema

1/2	Avocado, pitted and chopped coarse
¼ cup	Chopped fresh cilantro
3 TBSP	Water
1 TBSP	Lime juice
1 TBSP	Plain yogurt

Process all ingredients in food processor until completely smooth, about 1 minute, scraping down sides of bowl as needed. Season with salt and pepper to taste. Serve. (Crema can be refrigerated with plastic wrap pressed flush to surface for up to 2 days.)