



Simple | Healthy | Delicious

Sweet Potato Burrito Bowl With Avocado Salsa

INGREDIENTS

1 tablespoon olive oil
1 medium sweet potato, cubed
1 avocado, cubed
1 small tomato, cubed
¼ red onion, chopped
1 teaspoon dried cilantro
1 tablespoon lemon juice
Kosher salt
Freshly ground black pepper
½ cup canned black beans
1 cup cooked Nature's Earthly Choice™ Three Continent Blend



DIRECTIONS:

1. Preheat the oven to 425°F and line a baking sheet with foil.
2. Toss the sweet potato cubes in olive oil. Sprinkle with salt and pepper to taste.
3. Place the sweet potato on the sheet. Bake for 20 to 25 minute or until crispy.
4. Combine the avocado, tomato, red onion, cilantro, and lemon juice. Add salt and pepper to taste.
5. Top the three continent blend with sweet potato, black beans, and avocado salsa.