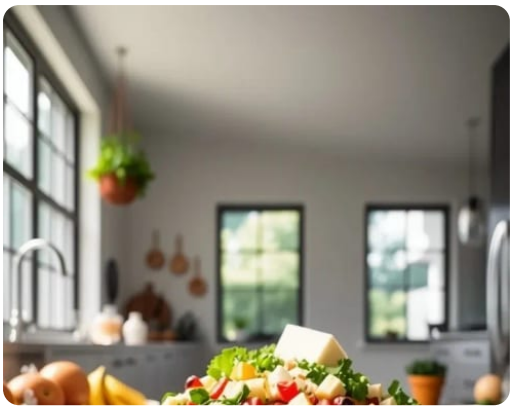


Foodnity Recipes

Vegan Sweet Potato Burrito Bowl

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**Mexican-Inspired** Cuisine

Ingredients

Main Ingredients

- [ ] 2 large sweet potatoes, peeled and cubed
- [ ] 1 can (15 oz) black beans, rinsed
- [ ] 2 cups shredded green cabbage
- [ ] 1 cup cherry tomatoes, halved
- [ ] 1 ripe avocado, sliced
- [ ] ½ cup fresh cilantro, chopped

Seasoning & Dressing

- [ ] 2 tbsp olive oil
- [ ] 1 tsp ground cumin
- [ ] 1 tsp smoked paprika
- [ ] ½ tsp sea salt
- [ ] ¼ tsp black pepper
- [ ] 2 tbsp lime juice
- [ ] 1 tbsp maple syrup

Instructions

1. Preheat the oven to 425°F (220°C). Toss the sweet potato cubes with olive oil, cumin, smoked paprika, salt, and pepper. Spread on a baking sheet.
2. Roast for 20-25 minutes, turning halfway, until golden and tender. While they roast, rinse and drain the black beans.
3. In a large bowl, combine roasted sweet potatoes, black beans, shredded cabbage, and cherry tomatoes.
4. Whisk together lime juice and maple syrup, then drizzle over the bowl mixture. Toss gently.
5. Divide the mixture among four serving bowls, top with avocado slices and fresh cilantro.
6. Serve warm, optionally with a side of tortilla chips.

Nutrition per serving

380 kcal	10 g	55 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra caramelization, sprinkle a little brown sugar on the potatoes before roasting.
- If you prefer a milder flavor, reduce smoked paprika to half.
- Add a handful of toasted pumpkin seeds for crunch.