



Easy Sweet Potato Bowls

Yield: Makes: 4 bowls

Serving Size: 2 cups

Ingredients

- 2-3 medium Sweet potatoes, skin on, diced into cubes
- 1 15 oz can black beans, drained and thoroughly rinsed
- 2 small bell pepper, seeded, cored, and diced
- ¼ cup Olive oil
- 1 small jalapeño pepper, minced
- 1 lime, quartered

Seasonings

- ½ tsp chili powder
- ¼ tsp cumin
- ¼ tsp paprika
- Pinch of salt and black pepper

Directions

1. Preheat oven to 425 degrees. Toss sweet potatoes with 3 tbsp olive oil and $\frac{3}{4}$ of seasoning mix. Place potatoes in oven on sheet pan/baking sheet for 20 minutes. After 20 minutes add bell peppers to pan and toss with remaining 1 tbsp olive oil.
2. To bowls or meal prep containers, add 1 cup sweet potato, $\frac{1}{2}$ cup black beans, $\frac{1}{2}$ cup bell and jalapeno peppers, and $\frac{1}{4}$ lime. Allow to cool to room temperature and store in fridge. Can be served warm or cold!