



## ROASTED SWEET POTATO MEXICAN VEGAN SALAD



Serves: 4  
Prep: 15 mins  
Cook: 25 mins



Nutrition per serving:  
540 kcals      28g Fats  
54g Carbs      11g Protein

### INGREDIENTS

- 27 oz. (750g) sweet potatoes
- 1 tsp. smoked paprika
- 2 tbsp. olive oil
- 14 oz. (400g) can black beans
- 5 oz. (150g) sweet corn
- 2 small red onions
- 10 cherry tomatoes
- 2 avocados
- lime wedges, to serve

### PREPARATION:

Preheat the oven to 200 ° C. Cut the unpeeled potatoes into 3 cm. wedges and spread on a baking sheet.

Mix together the paprika, olive oil, salt & pepper and rub into the wedges until well covered. Bake the potatoes at the center of the oven for about 25 min. until golden brown.

Meanwhile, place the beans and sweet corn in a colander, rinse under cold water and drain. Chop the onion and mix in with the beans and corn.

Cut the tomatoes into quarters and season with salt & pepper. Cut the avocado in half lengthways; remove the pit and scoop out the flesh. Cut the flesh into chunks.

Divide the potatoes, tomatoes, avocado and bean mixture between 4bowls and serve with lime wedges.

