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Sweet Potato Tacos with Lime Cilantro Crema

Prep time: 30 minutes

Servings: 4

Ready to step up your taco game? These delicious party-worthy tacos are packed with hearty sweet potatoes and beans and topped off with a light lime cilantro crema made with our yogurt and sour cream. Vegetarian and lactose-free, these tacos are perfect for just about everyone.

Green Valley Creamery

Ingredients

Sweet Potato Tacos:

2 medium sweet potatoes, cubed

1 can (15 oz.) cooked black beans

1 Tbsp. olive oil

1 tsp. chili powder

1 tsp. paprika

1 tsp. cumin

Salt and pepper

1 cup pico de gallo of your choice

4-6 corn or flour tortillas

Lime Cilantro Crema:

½ cup fresh cilantro, finely chopped

½ cup Green Valley Creamery Lactose-Free Plain Lowfat Yogurt

½ cup Green Valley Creamery Lactose-Free Sour Cream

1 tsp. lime zest, finely grated

1 ½ Tbsp. lime juice

1 clove garlic, minced

1 tsp. chili powder

Salt and pepper to taste

Instructions

Preheat oven to 425°F.

Place sweet potato cubes on a baking sheet and toss well with olive oil and spices. Spread them out in one layer on the pan. Bake for about 15-17 minutes until golden brown and edges are crisp.

While sweet potatoes are in the oven, make the lime cilantro crema: combine the yogurt, sour cream, and the rest of the ingredients in a bowl and mix until smooth. Taste and adjust seasoning if necessary.

Warm up the tortillas (we used [La Tortilla Factory's Hand Made Style Corn Tortillas](#)) on a pan and assemble your tacos with sweet potatoes, black beans, lime cilantro crema, and pico de gallo. Top with [Yogurt Guacamole](#) for the perfect tacos.

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