Spicy Cinnamon Sweet Potato Tostadas

Serves 6

Ingredients

- 2 large sweet potatoes, peeled and cut into 8-10 wedges each
- 1 Tbsp olive oil
- 1 tsp kosher salt
- 1 tsp chili powder
- ½ tsp cinnamon
- 6 baked corn tostada shells
- 1 (15 oz) can vegetarian refried beans, warmed
- Garnish: shredded green cabbage, sliced red onion, cilantro, lime wedges, hot sauce

Preparation

Heat oven to 425°F. Combine sweet potatoes, olive oil, salt, chili powder, and cinnamon on a baking sheet. Toss to combine then spread in an even layer on the baking sheet. Roast until tender, about 20 minutes. Spread a spoonful of the warmed refried beans on the tostada shell. Top with a few sweet potato wedges, some shredded cabbage, a few red onion slices, cilantro, and squeeze a lime wedge over the top. Drizzle some hot sauce on if desired.

Calories 170, Total Fat 5g, Sat Fat 1g, Sodium 760mg, Carbohydrates 27g, Fiber 6g, Sugars 3g, Protein 5g

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