

Baked Sweet Potato Enchiladas

Prep to table: 1 hour | Serves: 4

Close to our publication date, one of our amazing recipe testers reached out to make sure this dinner had made the cut. It's one of the dishes her husband, alias The Reluctant Vegetarian, asks for over and over again. Flavorful, nourishing and simple, this recipe is completely in keeping with the One & Done ethos that good cooking does not have to be so hard. This recipe takes advantage of spicy sauce combined with gooey baked sweet potatoes to create the rich familiar enchilada experience. Serve with various topping options so everyone can build the sweet potato enchilada of their dreams.

- 4 medium-sized sweet potatoes
 - 1 (15-ounce) can red enchilada sauce
 - 1 (15-ounce) can black beans, drained
 - 1 to 1 ½ cups mozzarella cheese, shredded
 - 2 limes, cut into wedges
 - 1 cup plain full fat Greek yogurt (optional)
 - 4 green onions, chopped
 - Fresh cilantro, chopped
 - 2 avocados, sliced
1. Heat oven to 400 degrees. Pierce each sweet potato a few times with a fork and place them on a sheet pan.
 2. Roast for 45 minutes to 1 hour, or until soft when pierced with a fork. Remove from the oven.
 3. Slice in half lengthwise. Holding each sweet potato half by its tip, gently mash the inside with a fork. Repeat for each sweet potato.
 4. Top each sweet potato half with enchilada sauce, a scoop of black beans and a sprinkle of cheese.
 5. Roast for another 15 to 20 minutes or until the cheese is melted.
 6. Serve alongside various topping options, like lime wedges, plain yogurt, chopped green onions, avocados, and extra enchilada sauce.

Easy ingredient swaps

Shredded vegan cheese for mozzarella cheese