Smoky Sweet Potato Tacos with Tangy Slaw

These tacos are a total flavor explosion—roasty, smoky, a little sweet, and topped with a slaw that brings zing to every bite. You won't miss the meat when your hands are full of these little taco dreams!

Ingredients

- 2 medium sweet potatoes, peeled and diced
- 1 tablespoon olive oil
- 1 teaspoon smoked paprika
- 1/2 teaspoon ground cumin
- 1/2 teaspoon garlic powder
- Salt and black pepper to taste
- 8 small corn tortillas
- 1/2 small red cabbage, finely shredded
- 1/2 cup shredded carrot
- 2 green onions, finely sliced
- 1/4 cup vegan mayo (or substitute with mashed avocado for an oil-free option)
- 1 tablespoon apple cider vinegar
- 1 tablespoon maple syrup
- 1/2 teaspoon Dijon mustard
- 1 lime, cut into wedges (for serving)
- Fresh cilantro, for garnish (optional)
- Hot sauce, for drizzling (optional)

Instructions

1. Preheat your oven to 425°F (220°C). Line a baking sheet with parchment paper.

2. In a bowl, toss the diced sweet potatoes with olive oil, smoked paprika, cumin, garlic powder, salt, and pepper. Spread them out on the baking sheet and roast for 25 minutes, flipping halfway through, until crispy on the outside and soft on the inside.
3. While the sweet potatoes roast, make the slaw. In a large bowl, combine the shredded cabbage, carrot, and green onions.
4. In a small bowl, whisk together the vegan mayo, apple cider vinegar, maple syrup, and Dijon mustard. Pour the dressing over the veggies and toss to combine. Set aside to chill slightly.
5. Warm the corn tortillas: either wrap them in foil and pop them in the oven during the last 5 minutes of roasting or microwave them on a plate under a damp paper towel for 30 seconds.
6. Assemble the tacos: layer the sweet potatoes into tortillas, add a generous pile of slaw, and top with cilantro and a drizzle of hot sauce if you like a kick.
7. Serve with lime wedges on the side for that extra tang!

Servings: 4

Nutrition

- **calories:** 320
- **protein:** 5
- **carbs:** 45
- **fat:** 14
- **fiber:** 7
- **sugar:** 9