**Sweet Potato & Black Bean Enchiladas**

Serves 8 enchiladas

**Green chili sauce**
- 1 cup light, low-sodium vegetable broth
- 1 tablespoon arrowroot starch, dissolved in a little cold water
- 1 cup chopped roasted green chilies - hot or mild
- 3 cloves garlic, minced
- 1 teaspoon cumin or chili powder, hot or mild

**Enchilada Filling**
- 1 can organic black beans, rinsed, drained
- 4 cloves garlic, minced
- Lime juice, 1 lime
- 3 cups of cooked sweet potatoes, cubed, then smashed just a bit (still should maintain some form)
- about 1/2 cup chopped roasted green chilies (depends on taste)
- 1/2 teaspoon ground cumin
- 1/2 teaspoon chili powder, hot or mild (depends on taste)
- a pinch of salt and black pepper, to taste
- 2 tablespoons chopped fresh cilantro

**Assembly**
- A few tablespoons of light olive oil as needed
- 8 whole-wheat or corn tortillas (small-medium sized)
- (Optional) Monterey Jack cheese, shredded

**Directions**

1. Preheat your oven to 350 degrees F. Set aside a baking dish that would hold 8 enchiladas.

2. Make your the green chile sauce by combining the ingredients in a sauce pan and heating over medium heat. Bring to a high simmer and continue until the sauce looks thick.

3. In a bowl, combine the drained black beans with minced garlic and lime juice.

4. In a separate bowl, combine the sweet potatoes with the chopped green chilies; add the spices, and later add salt and pepper to season. Pour about 1/4 cup of the green chile sauce into the bottom of the baking dish.

5. In a skillet, heat a very think coat of vegetable (or light olive) oil. Lightly cook the tortillas to soften them.

6. Lay the a hot tortilla in the sauced baking dish. Wet it with the sauce. Take about two spoonfuls (or 1/8 of the entire amount) of the sweet potato mixture down the center of a tortilla. Top with half the amount (gauge 1/8 of the entire amount) of the black beans. Wrap and roll the tortilla to the end of the baking dish. Repeat for the remaining tortillas. Top with the rest of the sauce.

7. OPTIONAL: top with shredded Monterey Jack cheese.

8. Bake for 20 to 25 minutes, until the sauce is bubbling around the edges.