

Sweet Potato Jalapeño Lime Tacos



Ingredients

1 sweet potato	1 jalapeño, sliced
½ packet of taco seasoning	4 oz bagged coleslaw blend
6 oz pineapple	Fresh cilantro
1 tbsp vegetable oil	1 lime
1 pack Azteca tortillas	

Directions

1. Preheat your oven to 450°F. Cut the sweet potato into squares. Add to a baking sheet and toss with taco seasoning and 1 tbsp vegetable oil. Roast until brown and crispy, about 10 minutes.
2. Dice the pineapple into pieces. Place a small skillet over medium-high heat with 2 tsp vegetable oil. Once hot, add pineapple and cook until browned,, about 5 to 7 minutes. Transfer the caramelized pineapple to a bowl.
3. Layer on the roasted sweet potatoes, jalapeño, and coleslaw on tortilla. Top with pineapple and cilantro. Drizzle with fresh lime juice