





Sweet Potato Burritos

Number of servings: 6 Serving size: 1 cup

Equipment:

Slow cooker

Ingredients:

2 large sweet potatoes, peeled, sliced or diced into equal sized pieces

1 cup frozen corn

2 cups of cooked black beans, prepared from dried (canned black beans* can be used; if canned beans* are used, wash and drain thoroughly)

12-ounces homemade salsa* (any heat level)

4-ounces 1/3 fat soft cream cheese

1 ½ cups cooked brown rice 6 whole wheat tortillas (may substitute with corn tortillas) Chopped or sautéed vegetables of choice (lettuce, green onion, etc.)

*If using ready-made salsa or canned black beans choose low sodium, otherwise sodium content of the recipe may increase beyond the recommended level.

Nutrition Facts Serving Size 1 cup filling and 1 tortilla Serving Per Container 6 **Amount Per Serving** Calories 476 % Daily Values' **Total Fat 6g** 9% Saturated Fat 3g 15% Trans Fat 0g Cholesterol 10mg 3% Potassium 1035mg 30% Sodium 385mg 16% **Total Carbohydrate 82g** 27% Dietary Fiber 17g 68% Sugars 8g Protein 19g Percent Daily Values are based on a 2,000 calorie diet. Your Daily Values may be higher or lower depending on your calorie needs. Calories 2,000 2,500 Total Fat Less than 65g 80g 25g Sat Fat Less than 20a Cholesterol Less than 300mg 300mg Sodium Less than 2400ma 2400mg Total Carbohydrate 375g Dietary Fiber 25g 30g

**Nutrition Analysis: performed using https://www.supertracker.usda.gov

Additional toppings, such as chopped vegetables are not included in nutrition analysis

Directions:

Add the sweet potatoes, corn, black beans, salsa and cream cheese into the slow cooker and mix them together. Cook on high for 3 to 4 hours. Once cooked, prepare brown rice and mix into the filling. Scoop filling into tortilla and top with vegetables of choice.

Cost per recipe: \$8.05 Cost per serving: \$1.34

MyPlate servings: 2 servings of grain, 1 ½ serving of vegetables