



# SPICY SWEET POTATO TACOS

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## Sweet Potato Filling

2 sweet potatoes  
1/2 teaspoon sweet paprika  
1/2 teaspoon garlic powder  
1/2 teaspoon cumin  
pinch cayenne  
1/2 teaspoon salt  
1 tablespoon Olive oil

Par boil sweet potatoes (skin on), then let drain well and cut into small cubes. Lightly coat cubes in spices and olive oil and bake at 200C for 20 minutes until crispy.

## Capsicum Sauce

1 1/2 red capsicum  
1/4 cup soaked pinenuts  
1/2 tablespoon lemon juice  
1/2 tablespoon olive oil  
1/2 green onion  
1/4 teaspoon salt

## Slaw/Toppings

Red Cabbage sliced thinly  
Cos Lettuce  
Fresh Coriander shoots  
Avocado  
Red Onion, thinly sliced  
Cumin, chilli, salt, lime