



AT LENOX HILL NEIGHBORHOOD HOUSE

Sweet Potato Tacos with Slaw and Smoky Yogurt Cream

Servings 8

Ingredients

6 medium sweet potatoes, washed and cut into 1" chunks or 1" x 2" batons
1/3 cup olive oil
1 medium onion cut in slices or medium dice
4 cloves garlic, minced
1 tbsp each of all or your choice: cumin, oregano, smoked paprika or regular paprika, chili powder
1 tbsp salt
Cayenne to taste, if you want a bit of spice
16 corn tortillas

Salad:

6 or 8 cups shredded salad greens, red cabbage, and green cabbage
4 tsp sesame oil
4 tsp lime juice, orange juice, or apple cider vinegar

Smoky Cream:

3 cups plain Greek yogurt
3 to 6 cloves garlic, minced
Juice of 1 lime plus zest
2 tbsp canned chipotle, chopped or pureed, or to taste
Salt to taste

Hot sauce, optional for serving
Lime wedges, optional for serving



THE
TEACHING
KITCHEN

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Directions

1. Preheat oven to 375 degrees.
2. Cut sweet potatoes and toss in oil, garlic, onion, and spices. Spread on a sheet pan or 2 and cook for 30 to 40 minutes until tender.
3. While potatoes are cooking, toss salad greens and cabbage in oil and juice/vinegar.
4. To make the Smoky Yogurt Cream, combine all ingredients and puree or stir to combine.
5. Heat tortillas on a dry griddle until hot, flip, and keep warm in foil or damp towels.
6. When sweet potatoes are cooked and nicely browned, fill tortilla shells, and top with salad and cream. Add hot sauce and lime juice if desired.