

Sweet Potato Tailgating Recipe Contest
Sponsored by the North Carolina Sweet Potato Commission
Saturday, October 14, 2017

Third Place: Virginia Thompson, Durham

Sweet Potato and Chorizo Burrito

Prep time: 20 minutes

Cook time: 20 minutes

Servings: 20

Ready in: 40 minutes

1 ½ lbs. chorizo
1 Tbsp. oil
1 ½ cup chopped onion
1 can kidney beans, drained
½ cup water
1 tsp. garlic powder
2 Tbsp. chili powder
1 ½ tsp. ground cumin
1 Tbsp. mustard
¼ tsp. cayenne pepper, or to taste
2 ½ cups sweet potatoes (approximately 3 sweet potatoes)
10 (8") flour tortillas, warmed
8 oz. cheddar cheese

Preheat oven to 350 degrees

Cut a slit in the top of each sweet potato and microwave until soft. Approximately 6 minutes.

Scoop cooked sweet potato out of skin and set aside.

Brown chorizo in skillet until cooked through. Set aside.

Heat oil in skillet and sauté onion until soft.

Stir in beans and mash. Gradually stir in water and heat until warm.

Remove from heat and stir in cooked chorizo, mashed sweet potatoes, garlic powder, chili powder, cumin, mustard and cayenne pepper.

Divide chorizo and sweet potato mixture evenly between warm tortillas (about ½ cup each).

Top with cheese.

Fold up warm tortillas burrito style and place on baking sheet.

Bake for 12 minutes and serve. To take to tailgate, wrap burrito in aluminum foil to keep warm.

Avocado Sour Cream Dipping Sauce

4 Tbsp. Sour cream

1 large avocado, mashed

½ tsp. salt

1 tsp. lime juice

Combine ingredients