Turkey Taco Taters

This quick and delicious dinner recipe will surprise your taste buds! The combination of turkey taco meat with sweet potato will get rave reviews, and these taste even better the next day for lunch.

Ingredients:
- 1 lb. lean ground turkey
- 1 10oz. can Rotel Diced Tomatoes & Green Chilies - Mild
- 1 Tbsp. & 1 tsp. chili powder (used separately)
- 1 Tbsp & 1 tsp. cumin (used separately)
- 1 can black beans
- 1 Tbsp. olive oil
- 2 large sweet potatoes
- Salsa

Instructions:
1. Wrap sweet potatoes in foil and bake at 350° until done, approximately 45 minutes to one hour. If pressed for time, sweet potatoes can be cooked in the microwave on high until tender, about 4-5 minutes on each side (pierce the potatoes several times with a fork before cooking). Let potatoes cool for a few minutes before handling.
2. Brown ground turkey in a large, non-stick skillet.
3. When turkey is browned, add a can of Rotel, 1 Tbsp. chili powder and 1 Tbsp. cumin and heat until warm.
4. In a separate sauce pan, combine black beans, 1 Tbsp. olive oil, 1 tsp. chili powder, and 1 tsp. cumin until warm.
5. Add turkey taco mixture and ¼ cup black bean mixture to one half of a large sweet potato and top with salsa.
6. Enjoy!