 **Sweet Potato & Black Bean Collard Burrito**

*Serves 8*

**Ingredients**

2 medium Sweet potatoes

1 green peppers, sliced

½ onion, sliced

1 can black beans

4 cups Cauliflower rice

Salt and pepper to taste

1 tbsp coconut oil

2 tsp olive oil

8 collard green leaves

**Directions**

1. Peel sweet potatoes and cut into 1 inch cubes. Toss with coconut oil (melted) and salt. Roast at 400 degrees F for 30 minutes, flipping halfway through.
2. Heat olive oil in a skillet over medium high heat. Sauté peppers and onions until tender. Season to taste
3. Rinse collard leaves and cut off thick part of the stem.
4. Layer black beans, peppers and onions, sweet potatoes, and cauliflower rice in the middle of the leaf.
5. Fold the sides in and lift the side closest to you up and over the mixture. Continue to roll until tight.
6. Wrap in saran wrap if saving for later or use a toothpick to hold it together while enjoying!
7. Serve with salsa and yogurt dip, if desired.

**Nutrition**

*126 cals, 14g C, 6g P, 3g F*