Ingredients

* 2 TBS olive oil
* 2 onions, diced
* 4 sweet potatoes, diced
* 2 red bell peppers, diced
* 4 cloves garlic, minced
* 2 cups spinach, sliced
* 2 cans black beans, rinsed
* 2 TSP cumin
* 1 TSP chipotle powder
* 1 TSP salt
* 1 lb Mexican cheese blend
* 40 soft taco tortillas
* canola oil spray

Procedure

1. In a large pot, add olive oil and turn on medium heat.
2. Chop onions and cook in pot for 5 minutes.
3. Chop sweet potatoes and add to the pot with the onions, and cook together for 5 minutes.
4. Chop bell peppers and add to onion/potato pot, and cook together for 10 minutes
5. Mince garlic and spinach, and add to pot and cook for 5 minutes, stirring frequently.
6. Drain and rinse the beans. Add to pot.
7. Grind cumin, chipotle, and salt in mortar and pestle. Add to pot with beans and veggies. Cooking everything together until sweet potatoes are soft. Remove veggies from pot.
8. Heat a large nonstick skillet over low-medium heat
9. Coat pan with cooking spray.
10. Lay the tortillas flat and spoon on a layer of cheese covering ½ the tortilla. Then add the veggie/bean mixture on top of the cheese, cover with a bit more cheese, and fold the tortilla over. Place in the pan and cook for about 2 minutes on each side. Press down with the spatula to help them get crisp.