

Roasted Veggie Burritos

Cutting your vegetables into the specified small pieces ensures not only an easy burrito filling but also that the whole dish will be ready in 30 minutes!! Warm the tortillas for easy burrito rolling.

Ingredients

- 12 ounces white or Baby Bella mushrooms, cut into 1/2-inch pieces
- 3 large poblano chiles (12 ounces), seeded and cut into 1-inch pieces
- 1 medium sweet potato (8 ounces), peeled and cut into 1/2-inch cubes
- 2 garlic cloves, minced
- 1 teaspoon dried oregano
- 1 teaspoon smoked paprika
- 1/4 cup olive oil
- salt and black pepper
- 1 cup shredded Monterey Jack (4 ounces)
- 1 avocado, mashed with a fork
- 4 (9- to 10-inch) flour tortillas
- 1/2 cup sour cream
- 1 packed cup lettuce
- 1/2 cup salsa
- chopped cilantro for garnish (optional)

Instructions

- Preheat oven to 450. On a baking sheet, combine mushrooms, poblanos, sweet potato, garlic, oregano, smoked paprika and oil, and season with salt and pepper; toss to evenly coat. Roast, stirring halfway through, until vegetables are tender, about 15 minutes. Push the vegetables into an even rectangle and sprinkle with the cheese. Roast just until cheese melts, about 2 minutes.
- Spread one-quarter of the mashed avocado in the center of each tortilla. Top each with 2 tablespoons of the sour cream, 1/4 cup lettuce and 2 tablespoons pico de gallo, then evenly divide the cheesy roasted vegetables on top. Fold the short sides of the tortilla in over the filling; fold the bottom of the tortilla up and over the filling and tightly roll. Serve warm.