



Air Fried Sweet Potato Nachos

2 sweet potatoes, washed,
peeled, and thinly sliced
1 Tbsp. olive oil
1 tsp. chili powder
1 tsp. paprika
½ cup cheese
½ cup corn
½ cup black beans

¼ cup green onions
½ cup medium salsa
1 jalapeno, washed, seeded,
diced
Yellow bell pepper, washed,
seeded, diced
½ cup plain Greek yogurt
2 Tbsp. lime juice
1 tsp. sriracha sauce

Directions

1. Wash hands with soap and water. Soak sweet potatoes in water for 20 minutes in a covered container. Store in the refrigerator. After 20 minutes, drain and pat dry with paper towels.
2. Preheat air fryer for 3 minutes to 350F.
3. Combine sweet potatoes with oil, chili powder, and paprika. Place 1/3rd of the potatoes in the preheated air fryer. Air fry at 350°F for 15 minutes or until crisp. Shake every 5 minutes. Repeat the process two more times until all potatoes are crisp.
Optional for oven prep: Cook at 400°F in the oven for 20 minutes, flip halfway through.
4. While sweet potatoes are air frying, combine lime juice, sriracha, and Greek yogurt in a small bowl. Set aside.
5. Place sweet potatoes on a lined baking sheet, top with black beans, corn, and cheese. Broil for 2-3 minutes or until cheese is melted.
6. Remove from oven and top with green onions, salsa, Greek yogurt mixture, jalapeno, and bell pepper. Enjoy! **Yield: 4 Servings**

*Tip: Use a mandolin to thinly slice sweet potatoes

Nutrition Facts (per serving): 180 calories, 4.5 grams fat, 340 milligrams sodium, 30 grams carbohydrate, 6 grams fiber, 7 grams protein

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