

# **Sweet Potato Tacos with Chipotle Aioli**

Old El Paso

Food Network Magazine

**Servings: 10**

**Preparation Time: 35 minutes**

**Start to Finish Time: 1 hour**

**3 tablespoons olive oil**

**1 tablespoon Old El Paso taco seasoning mix**

**1 1/4 pounds pork tenderloin, cut into one-inch pieces**

**2 medium (one pound) dark-orange sweet potatoes, peeled and cut into 1/2-inch pieces**

**1 cup mayonnaise**

**2 tablespoons chipotle chiles canned in adobo, finely chopped**

**2 cloves garlic, finely chopped**

**2 tablespoons lime juice**

**3 cups green cabbage shredded**

**1 box (10 shells) Stand-n-Stuff taco shells**

**2 tablespoons salted roast pepitas**

**2 tablespoons fresh cilantro leaves, chopped**

Preheat the oven to 425 degrees.

Spray a large rimmed baking sheet with cooking spray.

In a large bowl, mix the oil and taco seasoning mix. Add the pork tenderloin and sweet potatoes. Toss to coat. Spread in a single layer on the baking sheet.

Roast for 20 to 25 minutes or until the potatoes are tender and the pork is no longer pink in the center (145 degrees).

Meanwhile, in a medium bowl, mix the mayonnaise, chipotles in adobo, garlic and lime juice. Reserve two tablespoons of the mixture for topping the tacos. Set aside.

Add the cabbage to the remaining mayonnaise mixture in the bowl. Toss to coat.

Heat the taco shells as directed on the box. Divide the cabbage mixture among the shells. Top with the pork and sweet potatoes. Top with the remaining mayonnaise mixture, pepitas and cilantro.

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Per Serving (excluding unknown items): 264 Calories; 25g Fat (81.2% calories from fat); 12g Protein; 1g Carbohydrate; trace Dietary Fiber; 45mg Cholesterol; 163mg Sodium. Exchanges: 1 1/2 Lean Meat; 0 Vegetable; 0 Fruit; 2 1/2 Fat.