

A close-up photograph of several Sweet Potato Adobo Tacos. The tacos are made with soft, yellow corn tortillas and are filled with a vibrant orange-red sauce, chunks of sweet potatoes, and topped with crumbled white queso fresco cheese. The background is a solid mustard yellow color.

# SWEET POTATO ADOBO TACOS

*A hearty vegetarian dish using a classic Filipino Adobo cooking technique*

**SERVES 4**

## INGREDIENTS

2 Sweet Potatoes / Yams  
3 Garlic Cloves  
2 Tbsp Liquid Aminos  
1 Tsp Vinegar  
1 Bay Leaf  
1/4 Tsp Cracked Black Pepper  
1 Tsp Turmeric  
1/2 Cup Butter or Oil  
Corn Tortillas  
Optional: Queso Fresco, Cilantro

## INSTRUCTIONS

Wash and rinse sweet potatoes

Place in microwave safe container wrapped in plastic, microwave for 5 minutes.

Alternatively, chop sweet potatoes to 1in dice and place in water. Cook for 10 minutes.

Peel and chop garlic.

Combine vinegar, liquid aminos, bay leaf, and garlic.

In a sautee pan, heat to medium heat. Add the liquid and let it simmer for 1 minute.

Add sweet potatoes. Season with turmeric. Set aside.

Serve with corn tortillas, queso fresco, and cilantro.