



Cheesy Sweet Potato & Black Bean Casserole

Source: [EatingWell](http://EatingWell.com)

Ingredients

- 1 tablespoon extra-virgin olive oil
- 1 1/4 pounds sweet potatoes, peeled and cut into 1/2-inch cubes
- 2 teaspoons chili powder
- 1 teaspoon ground cumin
- 1/4 teaspoon kosher salt
- 1/4 teaspoon ground pepper
- 1 (14.5 ounce) can re-roasted diced tomatoes, drained
- 1 (4 ounce) can mild diced green chiles, drained
- 1 (15 ounce) can no-salt-added black beans, rinsed
- 3/4 cup canned no-salt-added sweet corn, drained
- 1 1/4 cups shredded sharp Cheddar cheese, divided
- 2 scallions, thinly sliced
- 1/4 cup roughly chopped fresh cilantro
- 1 lime, cut into 6 wedges

Directions

1. Preheat oven to 400°F. Coat a 9-by-13-inch baking dish with cooking spray.
2. Heat oil in a large nonstick skillet over medium heat. Add sweet potatoes; cook, stirring occasionally, until just tender on the outside, 10 to 12 minutes. Add chili powder, cumin, salt and pepper; cook, stirring constantly, until fragrant, about 30 seconds. Stir in tomatoes and green chiles; cook, stirring occasionally, for 1 minute. Remove from heat; stir in black beans, corn and 3/4 cup cheese.
3. Transfer the mixture to the prepared baking dish. Scatter the remaining 1/2 cup cheese on top. Cover the baking dish with foil; bake for 15 minutes. Remove the foil; bake until the sweet potatoes are tender and the cheese is melted and bubbly, 8 to 10 minutes. Top with scallions and cilantro. Serve with lime wedges.