**Sweet Potato Foil Packet Tacos**

**Ingredients**

* 1/2 pound ground hamburger or turkey
* 3 tablespoon taco seasoning
* ½ cup tomato sauce
* 1 15 ounce can black beans, rinsed and drained
* 2 pounds sweet potatoes, peeled and cut into ½ inch cubes (about 2 -3 medium)
* 2 tablespoons butter, divided
* ¾ teaspoon salt, divided
* 1 ½ cups fresh chopped spinach
* 1 ½ cups shredded cheddar cheese

 **Instructions**

1. Preheat oven to 425.
2. In a skillet over medium-high heat, brown ground meat. Stir in taco seasoning, tomato sauce and beans; set aside.
3. Lay out six 12-inch long pieces of aluminum foil; spray each piece with non-stick spray.
4. In the center of a piece of foil, place 1 cup of sweet potatoes, 1 teaspoon butter, 1/8 teaspoon salt, ¼ cup spinach, 1/3 cup taco meat and ¼ cup cheese.
5. Fold sides of foil in to close packet. Repeat with remaining foil and ingredients.
6. Place packets on rimmed cookie sheet; bake until sweet potatoes are tender, about 25 minutes.
7. Serve with sour cream or guacamole.