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3. Remove from the heat and set aside. 4. Combine the black beans, cilantro, lemon juice, salt, and cooked sweet potatoes and mash, this should be chunky. 5. O. Transfer the sweet potato mixture to a large mixing bowl and mix in the cooked onions and spices. 6. Lightly oil a large baking dish. 7. Lightly oil a large baking dish. 7. Spoon about 2/3 to 3/4 c. of the filling in the center of each tortilla, roll it up, and place it, seam side down, in the baking dish. 7. Cover tightly with foil and bake for about 30 minutes, until piping hot. 8. Remove from the heat and set aside. 9. 4 tsp. ground coriander 9. 4 1/2 c. cooked black beans 9. 2/3 c. lightly packed cilantro leaf 9. 2 tbs. fresh lemon juice 1 tsp. salt 1 tsp. salt 1 (10 inch) flour tortillas	6. Cover and cook on medium-low heat, stirring occasionally, until the onions are tender, about 7 minutes	1 tbs. minced fresh green chili pepper
2. Combine the black beans, cilantro, lemon juice, salt, and cooked sweet potatoes and mash, this should be chunky. 2. On Transfer the sweet potato mixture to a large mixing bowl and mix in the cooked onions and spices. 3. Lightly oil a large baking dish. 3. Cover tightly with foil and bake for about 30 minutes, until piping hot. 4 1/2 c. cooked black beans 2/3 c. lightly packed cilantro leaf 2 tbs. fresh lemon juice 1 tsp. salt 1 (10 inch) flour tortillas	7. Add the cumin and coriander and cook for 2 to 3 minutes longer, stirring frequently.	4 tsp. ground cumin
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4. Serve topped with salsa.	9. Combine the black beans, cilantro, lemon juice, salt, and cooked sweet potatoes and mash, this should be chunky. 10. Transfer the sweet potato mixture to a large mixing bowl and mix in the cooked onions and spices. 11. Lightly oil a large baking dish. 12.Spoon about 2/3 to 3/4 c. of the filling in the center of each tortilla, roll it up, and place it, seam side down, in the baking dish.	2/3 c. lightly packed cilantro leaf 2 tbs. fresh lemon juice 1 tsp. salt
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