Ingredients

For the nachos
- 2 large sweet potatoes
- 1 tablespoon olive oil
- 1 teaspoon each chili powder and cumin
- 1 14-ounce can refried black beans (I like Amy’s Organic brand)
- 1 cup frozen sweet corn
- 3 oz. multigrain tortilla chips (enough for a single layer)
- chopped cilantro for topping
- crumbled Cotija cheese for topping

For the cheese sauce:
- ½ teaspoon butter
- 1 large clove garlic, minced
- 1½ cups milk
- 2 tablespoons flour
- ¼ teaspoon salt - more to taste
- ½ cup shredded cheese

Directions

1. Sweet potatoes: Turn the grill on to medium high heat. Wash the sweet potatoes and pierce with a fork. Wrap the sweet potatoes in a paper towel and microwave on high for 4 minutes. When cool enough to handle, cut sweet potatoes into wedges and toss with the olive oil, chili powder, and cumin (+ salt to taste). Transfer sweet potatoes to the hot grill and grill for a few minutes on each side until roasty and delicious.

2. Nacho assembly: Meanwhile, heat the refried beans on the stove or in the microwave until warmed through and roast the corn in a dry nonstick skillet until golden brown (see notes). On a large platter, arrange the chips in a single layer. Top with the sweet potato wedges, black beans, and corn.

3. Cheese sauce: Melt the butter in a small saucepan. Add the garlic and sauté for 1-2 minutes. Add ¾ cup milk and heat until simmering. Whisk the remaining ¾ cup milk with the flour; add to the saucepan and stir until smooth and thick. Remove from heat and whisk in the salt and cheese until melted. Drizzle the cheese sauce over the nachos and top with cilantro and Cotija cheese.