

DINNERLY



Vegetarian Chili Cheese Fries

with Black Beans & Sweet Potatoes



30-40min



2 Servings

"Let it go, let it go. Can't hold it back anymore...." Elsa, we feel you. As soon as this sheet tray of roasted sweet potato fries smothered in black bean chili, onion salsa, cilantro, and cheddar comes out of the oven, we can't let it go to someone else's stomach. Love is an open door and it leads right to tonight's dinner. We've got you covered!

WHAT WE SEND

- 2 sweet potatoes
- 1 red onion
- ¼ oz fresh cilantro
- ¼ oz taco seasoning
- 15 oz can black beans
- 4 oz shredded cheddar-jack blend¹

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- garlic
- white wine vinegar (or red wine vinegar)

TOOLS

- rimmed baking sheet
- medium skillet

ALLERGENS

Milk (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 760kcal, Fat 34g, Carbs 92g, Protein 28g



1. Bake sweet potato fries

Preheat oven to 450°F with racks in the upper and lower thirds.

Scrub **sweet potatoes**; cut lengthwise into wedges. Transfer to a rimmed baking sheet and toss with **1½ tablespoons oil** and **a pinch each of salt and pepper**; spread into an even layer. Bake on lower oven rack until tender and browned in spots, rotating sheet halfway through cooking time, about 25 minutes.

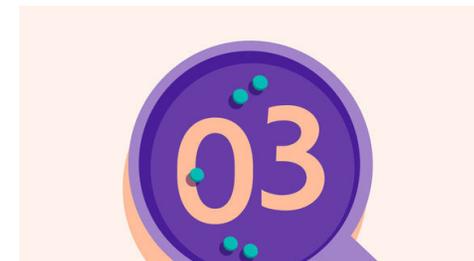


2. Prep ingredients

Peel and finely chop **all of the onion**.

Finely chop **1 teaspoon garlic**.

Pick **cilantro leaves** from **stems**; finely chop leaves and stems, keeping them separate.



3. Cook black bean chili

Heat **1 tablespoon oil** in a medium skillet. Add **chopped garlic, cilantro stems**, and **¾ cup chopped onions**; cook, stirring, until fragrant and softened, 2–3 minutes. Stir in **2½ teaspoons taco seasoning** and **beans and their liquid**; season with **salt and pepper**. Cook until liquid is mostly evaporated, 2–3 minutes.



4. Make onion salsa

While **beans** cook, in a small bowl, stir to combine **chopped cilantro leaves**, **remaining chopped onions**, and **½ tablespoon each of oil and vinegar**; season with **salt and pepper**.



5. Finish & serve

Using a metal spatula, loosen and flip **sweet potatoes**; spread into an even layer. Spoon **black bean chili** over top and sprinkle with **cheese**. Bake on upper oven rack until **cheese** is melted and browned in spots, 3–5 minutes.

Top **vegetarian chili cheese fries** with **onion salsa**. Enjoy!



6. Make it meaty!

We made this a meatless meal on purpose, but if you have carnivores at the table, check out our handy protein packs! Top off the fries with ground beef or shredded chicken breast.