



Spiced Cauliflower Torta

with Roasted Sweet Potato Wedges



30-40min



2 Servings

This festive take on a torta is piled high with roasted spiced-cauliflower, fragrant refried black beans, a slightly spicy crema, and fresh cilantro leaves. The sweet potatoes are tossed with a splash of vibrant lime juice for a tangy spin on sweet potato oven fries. Cook, relax, and enjoy!

What we send

- garlic
- tampico de gallo
- cholula hot sauce pkts
- Italian hero rolls ¹
- cauliflower
- fresh cilantro
- sour cream ⁷
- can black beans
- lime
- sweet potato

What you need

- coarse kosher salt
- freshly ground pepper
- olive oil

Tools

- rimmed baking sheet
- fine-mesh sieve
- saucepan

Allergens

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 771kcal, Fat 24g, Carbs 115g, Protein 22g



1. Roast cauliflower

Preheat oven to 450°F with racks in top and bottom. Cut **½ of the cauliflower** into 1-inch florets (save rest). On a baking sheet, toss cauliflower with **1 tablespoon oil**, **¼ teaspoon Tam-pico de gallo spice blend** (or more depending on heat preference), **¼ teaspoon salt**, and **a few grinds pepper**. Roast on top rack until tender and browned in spots, 20-25 minutes.



4. Finish refried beans

To the saucepan, add **beans**, and **½ cup bean liquid**, and bring to a boil, coarsely smashing the beans with a spoon. Reduce heat and simmer until thickened, 3-5 minutes. Squeeze **1 teaspoon lime juice** from half of the lime into beans, and season to taste with **salt** and **pepper**. Cover to keep warm.



2. Roast sweet potatoes

Scrub **sweet potato**, and cut lengthwise into ½-inch wedges (no need to peel). On a second rimmed baking sheet, toss sweet potatoes with **1 tablespoon oil**, **¼ teaspoon salt**, and **a few grinds of pepper**. Roast on bottom rack until sweet potatoes are tender and browned in spots, 20-30 minutes.



5. Make spicy crema

In a small bowl, combine **sour cream**, **hot sauce**, and **1 teaspoon water**; season to taste with **salt** and **pepper**. Place **rolls** directly on oven rack alongside baking sheets and toast until crispy on the outside and warmed through, about 5 minutes (watch closely).



3. Start refried beans

Meanwhile, peel and finely chop **1 large garlic clove**. Pick **cilantro leaves** from stems and finely chop stems, keeping leaves whole. Drain **beans** into a bowl, reserving liquid. Heat **1 teaspoon oil** in a small saucepan over medium-high. Add garlic and **cilantro stems** and cook until fragrant, about 30 seconds.



6. Build tortas & serve

From remaining lime squeeze **½ teaspoon lime juice** over **sweet potatoes** and toss with **a drizzle of oil**; season to taste with **salt** and **pepper**. Split **rolls** open and divide **beans** and **cauliflower** between the rolls. Top with **½ of the spicy crema** and **cilantro leaves**. Serve **sweet potatoes** alongside with **remaining crema** for dipping. Enjoy!