



## Grass-Fed Chili Cheese Fries

with Sweet Potatoes & Romaine Salad



20-30min



2 Servings

Chili cheese fries are sure to bring anyone running to the table for dinner! Sweet potato wedges are piled high with grass-fed beef chili and sharp cheddar cheese. To accentuate all of the ooey-goey decadence, the chili-cheese fries are served with a bright and refreshing romaine and radish salad with creamy lime dressing on the side. Cook, relax, and enjoy!



## What we send

- 1 sweet potato
- 2 scallions
- 1 romaine heart
- 1 lime
- 1 radish
- 2 oz shredded cheddar-jack blend <sup>7</sup>
- 10 oz pkg grass-fed ground beef
- ¼ oz chorizo chili spice blend
- 6 oz tomato paste

## What you need

- coarse salt
- freshly ground pepper
- olive oil

## Tools

- medium skillet
- rimmed baking sheet

## Allergens

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

## Nutrition per serving

Calories 847kcal, Fat 60g, Carbs 33g, Protein 44g



### 1. Prep sweet potatoes

Preheat oven to 450°F with top rack 4-6 inches from heat source. Cut **sweet potato** lengthwise into ½-inch thick wedges. Toss with **2 tablespoons oil** and season with **¼ teaspoon each salt and pepper**. Spread on a rimmed baking sheet and roast, tossing occasionally, until browned and tender, about 20 minutes.



### 4. Add tomato paste

Add **2 tablespoons tomato paste** (save rest for own use). Cook, stirring frequently, until tomato paste becomes a deeper red and begins to brown, 2-3 minutes more. Stir in **¾ cup water** bring to a simmer, and cook until slightly thickened, about 1 minute. Remove from heat. Season to taste with **salt and pepper**.



### 2. Prep ingredients

Meanwhile, juice **lime**. Trim ends from **scallion** and **radishes**, then thinly slice. Trim core end from **romaine**, then slice crosswise into thin ribbons. In a medium bowl, whisk **2 tablespoons lime juice** with **2 tablespoons oil**. Season to taste with **salt and pepper**.



### 5. Broil fries

Switch oven to broil. Spoon **chili** over fries and sprinkle with **cheddar**. Broil until the cheese has melted and is beginning to brown in spots, about 5 minutes (watch closely as broilers vary).



### 3. Make chili

Heat **1 tablespoon oil** in a medium skillet over high. Add **beef**, **half the scallions**, **½ teaspoon salt**, and **a few grinds pepper**. Cook, breaking up with a spoon, until browned and cooked through, about 3 minutes. Carefully spoon off accumulated fat. Add **chorizo chili spice blend** and cook until fragrant, 1-2 minutes.



### 6. Finish & serve

Add **romaine** and **radishes** to **lime dressing** and toss to combine. Season to taste with **salt and pepper**. Sprinkle **chili cheese fries** with **remaining scallions**. Serve with **salad**. Enjoy!