

# DINNERLY



## Upgrade to Add Chorizo

### Sweet Potato-Black Bean Tacos



30-40min



2 Servings

| This version of the recipe is customized with chorizo sausage.

### WHAT WE SEND

- 1 sweet potato
- ¼ oz taco seasoning
- 15 oz can black beans
- 6 (6-inch) corn tortillas
- 2 oz shredded cheddar-jack blend <sup>7</sup>
- 2 (2 oz) guacamole
- ½ lb pkg chorizo sausage

### WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- garlic

### TOOLS

- rimmed baking sheet
- medium skillet

### ALLERGENS

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

### NUTRITION PER SERVING

Calories 880kcal, Fat 32g, Carbs 106g, Protein 46g



#### 1. Prep sweet potatoes

Preheat oven to 425°F with a rack in the upper third.

Peel **sweet potato**, then cut into ½-inch pieces. On a rimmed baking sheet, toss with **1 tablespoon oil**, **2¼ teaspoons taco seasoning**, and a **generous pinch each of salt and pepper**. Spread into an even layer.



#### 2. Cook potatoes & chorizo

Roast **sweet potatoes** on upper oven rack until tender and lightly browned, 15–20 minutes (no need to stir).

Heat **2 teaspoons oil** in a medium skillet over medium-high. Add **chorizo** and season with **salt** and **pepper**. Cook, breaking up into smaller pieces, until browned and cooked through, about 5 minutes. Cover to keep warm.



#### 3. Roast beans

While **sweet potatoes** roast, drain and rinse **black beans**. Roughly chop **1 teaspoon garlic**.

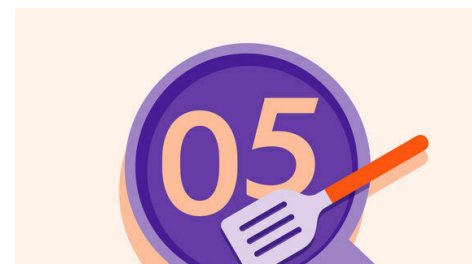
When done roasting, to same baking sheet with sweet potatoes, add **beans**, **chopped garlic**, and **¼ cup water**; toss to combine. Drizzle lightly with **oil** and bake, 5 minutes more.



#### 4. Warm tortillas

Toast **tortillas** one at a time directly over a gas flame. Wrap in a clean kitchen towel as you go to keep warm.

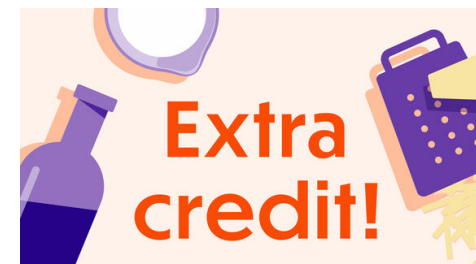
(Alternately, arrange on a sheet of foil under the broiler; turn frequently until browned in spots and pliable, 10–15 seconds per side.)



#### 5. Serve

Fill **tortillas** with **chorizo**, **roasted sweet potatoes**, and **black beans**.

Serve **chorizo sweet potato-black bean tacos** topped with **cheese** and **guacamole**. Enjoy!



#### 6. Take it up a notch!

Have a red onion? Make pickled onions for a bright pop of flavor! Whisk together ¼ cup of thinly sliced onions, 1 tablespoon each of oil and vinegar, and a pinch each of salt and sugar. Set aside to marinate while you make the filling.