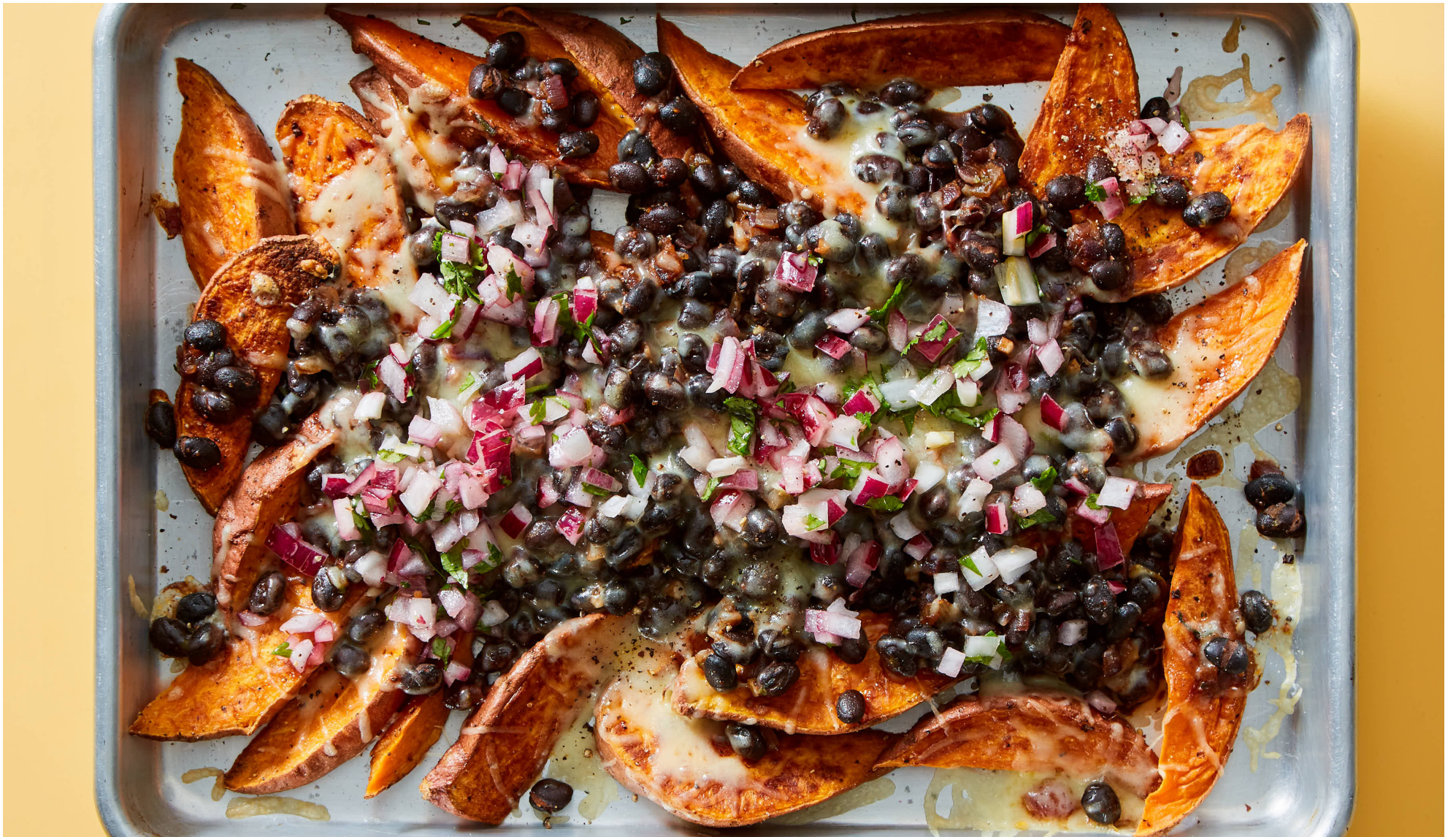


DINNERLY



Beef Chili Cheese Fries

with Black Beans & Sweet Potatoes

This version of the recipe is customized with ground beef.



30-40min



2 Servings

WHAT WE SEND

- 2 sweet potatoes
- 1 red onion
- ¼ oz fresh cilantro
- 10 oz pkg grass-fed ground beef
- ¼ oz taco seasoning
- 15 oz can black beans
- 4 oz shredded cheddar-jack blend ⁷

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- garlic
- white wine vinegar (or red wine vinegar) ¹⁷

TOOLS

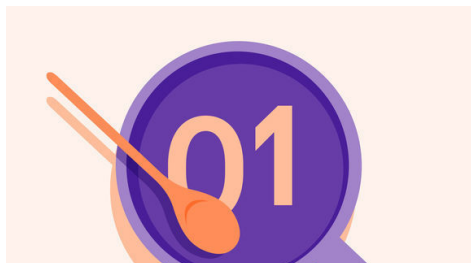
- rimmed baking sheet
- medium skillet

ALLERGENS

Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

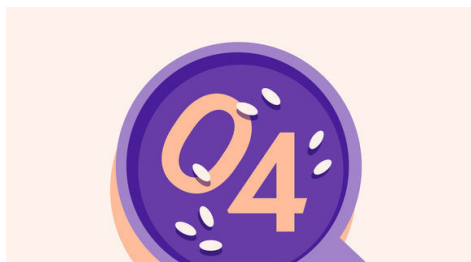
Calories 1130kcal, Fat 56g, Carbs 92g, Protein 56g



1. Bake sweet potato fries

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

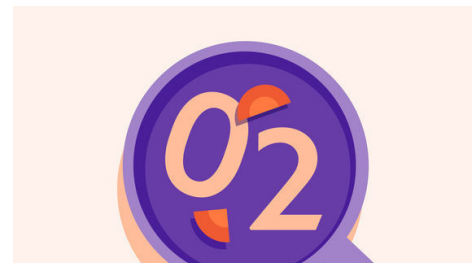
Scrub **sweet potatoes**; cut lengthwise into wedges. Transfer to a rimmed baking sheet and toss with **1½ tablespoons oil** and **a pinch each of salt and pepper**; spread into an even layer. Bake on lower oven rack until tender and browned in spots, rotating sheet halfway through cooking time, about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



4. Finish chili, make salsa

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.

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**.

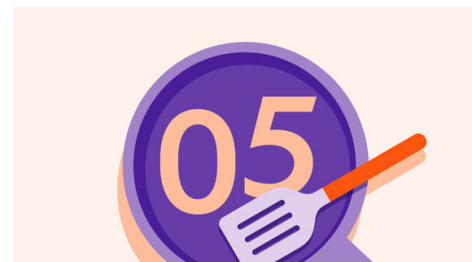


2. Prep ingredients

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

Finely chop **1 teaspoon garlic**.

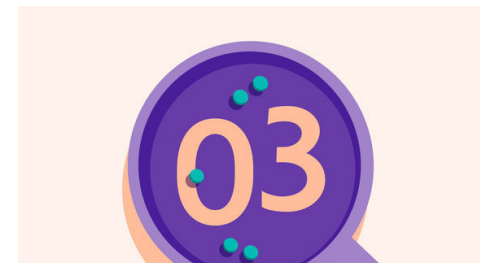
Pick **cilantro leaves** from **stems**; finely chop leaves and stems, keeping them separate.



5. Finish & serve

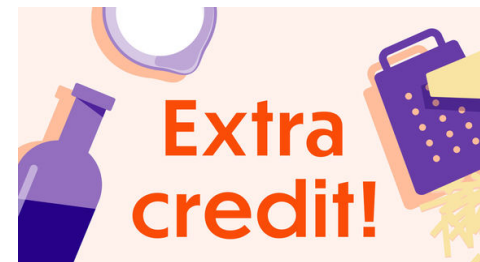
Using a metal spatula, loosen and flip **sweet potatoes**; spread into an even layer. Spoon **black bean chili** over top and sprinkle with **cheese**. Bake on upper oven rack until **cheese** is melted and browned in spots, 3–5 minutes.

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



3. Cook 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. Add **beef**, breaking up into pieces with a spoon. Cook, stirring once or twice, until browned all over and cooked through, 3–5 minutes.



6. Check us out!

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