



Shredded Beef 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 the ooey-gooey decadence, they're served with a bright and refreshing romaine and radish salad with creamy lime dressing on the side.

What we send

- 1 sweet potato
- 2 scallions
- 1 radish
- 1 romaine heart
- 1 lime
- ½ lb shredded beef ^{1,6}
- ¼ oz chorizo chili spice blend
- 6 oz tomato paste
- 2 oz shredded cheddar-jack blend ⁷

What you need

- olive oil
- kosher salt & ground pepper

Tools

- rimmed baking sheet
- medium skillet

Allergens

Wheat (1), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 640kcal, Fat 36g, Carbs 57g, Protein 28g



1. Prep sweet potatoes

Preheat oven to 450°F with a rack in the upper third.

Cut **sweet potato** into ½-inch thick wedges. Toss on a rimmed baking sheet with **2 tablespoons oil** and **¼ teaspoon each of salt and pepper**. Spread into an even layer.

Roast on upper oven rack until browned and tender, flipping halfway through, about 20 minutes.



4. Add tomato paste

Add **2 tablespoons tomato paste**. Cook, stirring frequently, until paste turns brick red and starts to brown, 2-3 minutes. Stir in **¾ cup water**. Bring to a simmer and cook until slightly thickened, about 1 minute. Off heat, season to taste with **salt** and **pepper**.



2. Prep ingredients

Meanwhile, thinly slice **scallions**. Thinly slice **radish**. Slice **romaine** crosswise into thin ribbons, discarding end.

In a medium bowl, squeeze **2 tablespoons lime juice**. Whisk in **2 tablespoons oil**. Season to taste with **salt** and **pepper**.



5. Broil fries

Switch oven to broil.

Spoon **chili** over **fries** and sprinkle with **cheese**. Broil on upper oven rack until cheese is melted and starting 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 of the scallions**, **½ teaspoon salt**, and **a few grinds of pepper**. Cook, breaking up meat into smaller pieces, until browned and cooked through, about 3 minutes. Discard any excess fat, if desired. Add **chorizo chili spice** and cook until fragrant, 1-2 minutes.



6. Finish salad & serve

Add **romaine** and **radishes** to **lime dressing** and toss to combine. Season to taste with **salt** and **pepper**.

Serve **chili cheese fries** with **remaining scallions** over top and **salad** alongside. Enjoy!