

# DINNERLY



## Ground Beef & Sweet Potato Tacos with Black Beans & Cheddar



30-40min



2 Servings

Say hello to these tacos full of roasted sweet potatoes, black beans, and beef tossed with our smoky taco seasoning. They've got something important to tell you (they're delicious). We've got you covered!

### 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
- 10 oz pkg ground beef

### 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 1070kcal, Fat 55g, Carbs 98g, Protein 47g



#### 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. Roast sweet potatoes

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



#### 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. Cook beef

Heat **1 tablespoon oil** in a medium skillet over medium-high until shimmering. Add **beef** and cook, breaking up into smaller pieces, until lightly browned and cooked through, 4–5 minutes. Drain excess oil, if desired.



#### 5. Warm tortillas & serve

Toast **tortillas** one at a time directly over a gas flame. Wrap in a clean kitchen towel as you go to keep warm. (Or arrange on a sheet of foil under the broiler; turn frequently until browned in spots and pliable, 10–15 seconds per side.)

Serve **beef and sweet potato 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.