

MARLEY SPOON



Tacos with ReadyMade Chicken Cutlet

Sweet Potato, Black Bean & Sour Cream



20-30min



2 Servings

You've never had tacos quite like these before! Hearty roasted sweet potatoes and onions are layered under mashed black beans, crisp ready to heat chicken cutlet, melted cheddar, and sour cream. Corn tortillas, lightly toasted in the oven, become just sturdy enough to hold all of the filling. A fresh sprinkling of cilantro finishes it all off!

What we send

- 1 sweet potato
- ¼ oz chipotle chili powder
- 1 yellow onion
- ½ lb pkg ready to heat chicken cutlets ^{1,2,3}
- garlic
- 15 oz can black beans
- ½ oz fresh cilantro
- 1 lime
- 2 (1 oz) sour cream ²
- 6 (6-inch) corn tortillas
- 2 oz shredded cheddar-jack blend ²

What you need

- olive oil
- kosher salt & ground pepper

Tools

- fine-mesh sieve
- potato masher or fork
- rimmed baking sheet

Allergens

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1190kcal, Fat 62g, Carbs 123g, Protein 42g



1. Roast sweet potatoes

Preheat oven to 450°F with a rack in the upper and lower thirds. Scrub **potatoes**, then cut into ½-inch wedges (no need to peel). On a rimmed baking sheet, toss potatoes with **2 tablespoons oil**, **½ teaspoon chipotle chili powder** (save rest for own use), **salt** and **pepper**. Roast until almost tender, 10-12 minutes.



4. Season beans & sour cream

Squeeze **2 tablespoons lime juice** into a medium bowl. Whisk in **2 tablespoons oil**. Add **beans**, **garlic**, and **cilantro stems**, and season with **salt** and **pepper**. Mash with a potato masher or fork until half the beans are mashed.

Thin **sour cream** by adding **1 teaspoon water**, as needed, until it drizzles from a spoon; season to taste with **salt** and **pepper**.



2. Roast veggies & chicken

Thinly slice **onion**. Add to baking sheet with **sweet potatoes**. On a 2nd baking sheet, add **chicken cutlets**; drizzle with **oil**. Roast veggies on upper oven rack and chicken cutlets on lower oven rack until veggies are tender and browned in spots and chicken is heated through, 12-14 minutes. Transfer veggies to a large bowl. Wipe 1 baking sheet and reserve for step 5.



5. Toast tortillas

Arrange **tortillas** in an even layer on same baking sheet. Lightly brush one side with **oil**. Bake until very lightly toasted, 3-5 minutes (watch closely as ovens vary). Remove from oven.



3. Prep ingredients

Finely chop **½ teaspoon garlic**. Drain and rinse **beans**. Pick **cilantro leaves** from stems, then finely chop stems, reserving whole leaves for step 6.



6. Finish & serve

Thinly slice **chicken cutlets**. Divide **beans** among **tortillas** and top with **chicken**, **sweet potatoes**, and **onions**. Sprinkle with **cheese**. Bake until cheese is melted, about 5 minutes. Transfer to plates. Drizzle with **sour cream** and garnish with **cilantro leaves**. Enjoy!