



Black Bean Chili Nachos

with Sweet Potatoes, Cheddar & Radishes



30-40min



2 Servings

These aren't the nachos from your local watering-hole. Our version is loaded with black bean and sweet potato chili making for a hearty, meat-free nacho you'll actually feel good about eating for dinner. We top toasted flour tortillas with melted cheddar cheese, cilantro, and sliced radishes for a fresh, peppery-crunch.

What we send

- 2 sweet potatoes
- 1 medium yellow onion
- ¼ oz Tam-pico de gallo spice blend
- 15 oz black beans
- 6 (6-inch) flour tortillas ¹
- 2 oz red radish
- ¼ oz fresh cilantro
- 1 oz sour cream ⁷
- 2 oz shredded cheddar-jack blend ⁷

What you need

- olive oil
- kosher salt & ground pepper

Tools

- large skillet
- rimmed baking sheet

Allergens

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

Nutrition per serving

Calories 1050kcal, Fat 41g, Carbs 142g, Proteins 33g



1. Prep ingredients

Preheat oven 400°F with a rack in the upper third. Peel **sweet potatoes**, then cut into ½-inch cubes. Halve **onion**, then finely chop.



2. Start chili

Heat **2 tablespoons oil** in a large skillet over medium-high. Add **sweet potatoes** and **onions**, and cook, stirring occasionally, until browned in spots and starting to soften slightly, about 5 minutes. Add **all of the Tam-pico de gallo spice blend** and cook 1 minute more.



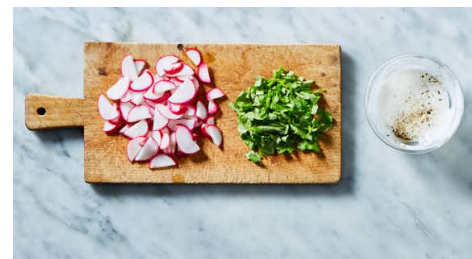
3. Simmer chili

Add **beans and their liquid** and **1½ cups water**. Bring to a simmer, then reduce heat to medium and cook until **sweet potatoes** are completely soft and chili is thickened, 10-12 minutes. Season to taste with **salt** and **pepper**.



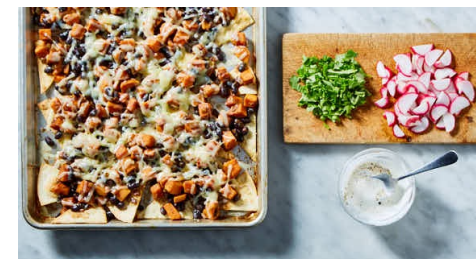
4. Bake tortillas

While **chili** is simmering, stack **tortillas** and cut into 8 wedges. On a rimmed baking sheet, toss tortillas with **1 tablespoon oil**, **¼ teaspoon salt**, and **a few grinds of pepper**. Spread into an even layer. Bake in the upper third of oven until chips are golden brown and crisp, 7-10 minutes (watch closely).



5. Prep garnish

While **tortillas** bake, trim ends from **radishes**, then thinly slice into half moons. Roughly chop **cilantro leaves and stems**. In a small bowl, thin **sour cream** by adding **1 teaspoon of water** at a time, to make a spoonable sauce. Season to taste with **salt** and **pepper**.



6. Bake nachos & serve

Using a large spoon, evenly distribute **chili** over **chips**, trying to cover them as much as possible. Top with **cheddar**. Return to oven, and bake just until cheese is melted, about 2 minutes. Remove from oven, then drizzle with **sour cream** and garnish with **radishes** and **cilantro**. Enjoy!