

DINNERLY



Upgrade to Double the Cheese

Sweet Potato-Black Bean Tacos



30-40min



2 Servings

| This version of the recipe is customized with double the cheese!

WHAT WE SEND

- 1 sweet potato
- ¼ oz taco seasoning
- 15 oz can black beans
- 6 (6-inch) corn tortillas
- 2 (2 oz) shredded cheddar-jack blend ⁷
- 2 (2 oz) guacamole

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- garlic

TOOLS

- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 850kcal, Fat 37g, Carbs 105g, Protein 31g



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. Warm tortillas

Toast **tortillas** one at a time directly over a gas flame. Wrap in a clean kitchen towel as you go to keep warm.

(Alternately, arrange on a sheet of foil under the broiler; turn frequently until browned in spots and pliable, 10–15 seconds per side.)



5. Serve

Fill **tortillas** with **roasted sweet potatoes** and **black beans**.

Serve **sweet potato-black bean 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.