



## Black Bean Chili Nachos

with Sweet Potatoes, Cheddar & Radish



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. Cook, relax, and enjoy!



## What we send

- canned black beans
- tampico de gallo
- sweet potato
- yellow onion
- red radish
- fresh cilantro
- 7
- 7
- 1

## What you need

- kosher salt & ground pepper

## Tools

- box grater
- 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 1150kcal, Fat 60g, Carbs 109g, Protein 39g



### 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 peel and finely chop. Coarsely grate **cheddar** using the large holes of a box grater.



### 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.



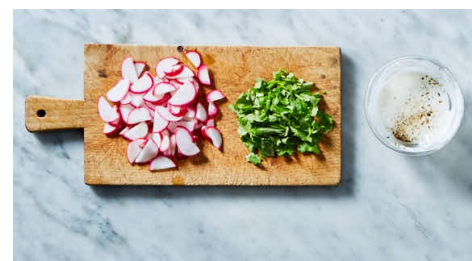
### 3. Simmer chili

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**.



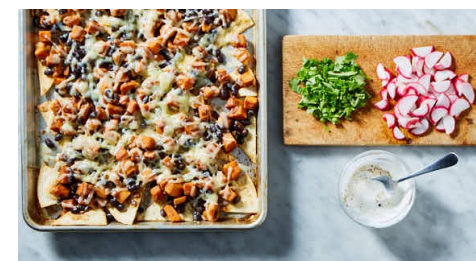
### 4. Bake tortillas

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 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 **grated 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!