

DINNERLY



Sweet Potato-Black Bean Tacos with Cheddar



30-40min



2 Servings

Say hello to these tacos full of roasted sweet potatoes and black beans 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 blend¹
- 2 (2 oz) guacamole

WHAT YOU NEED

- olive oil
- kosher salt & ground pepper
- garlic

TOOLS

- rimmed baking sheet

ALLERGENS

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

NUTRITION PER SERVING

Calories 750kcal, Fat 29g, Carbs 104g, Protein 23g



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**.

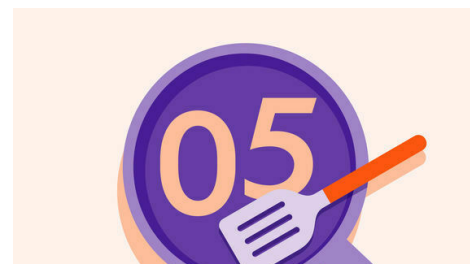
When done roasting, to same baking sheet with sweet potatoes, add **beans**, **chopped garlic**, and **¼ cup water**; toss to combine. Drizzle lightly with **oil** and bake, 5 minutes more.



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.

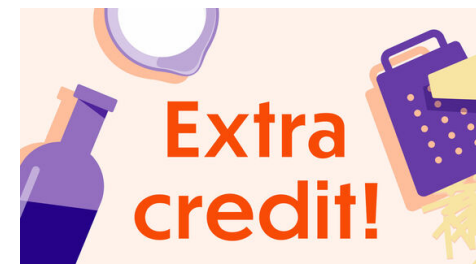
(Alternately, arrange on a sheet of foil under the broiler; turn frequently until browned in spots and pliable, 10–15 seconds per side.)



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.