

# MARLEY SPOON



## Tex-Mex Glazed Sweet Potato Steaks

with Beans, Rice & Zesty Radishes



30-40min



2 Servings

This vegetarian dish is full of color and flavor, perfect for nights when you need a nutrient injection fast! Tender sweet potato steaks are glazed in a zesty spice blend and served with pillowy rice and black beans. The real kicker in this dish is the lime-dressed radishes that add bite and color.



## What we send

- 2 sweet potatoes
- 15 oz can black beans
- garlic
- 1 bell pepper
- 5 oz jasmine rice
- ¼ oz fresh cilantro
- 1 bag radishes
- 1 lime
- ¼ oz Tex-Mex spice blend
- 2 (1 oz) sour cream <sup>1</sup>

## What you need

- olive oil
- kosher salt & ground pepper
- sugar

## Tools

- rimmed baking sheet
- medium saucepan

## Allergens

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

## Nutrition per serving

Calories 1090kcal, Fat 47g, Carbs 148g, Protein 20g

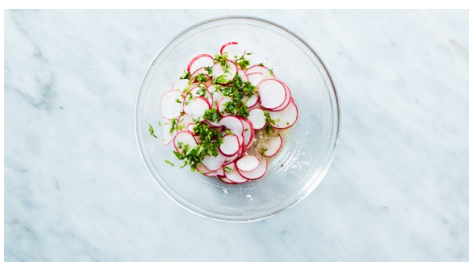


### 1. Roast sweet potatoes

Preheat oven to 450°F with racks in the upper and lower thirds.

Cut a thin slice off 1 side of each **sweet potato** to create a flat side to stabilize. Cut lengthwise into ½-inch steaks. Place on a rimmed baking sheet; rub with **1 tablespoon oil** and **¼ teaspoon each salt and pepper**.

Roast on lower oven rack, 15 minutes. Flip and roast until tender and browned in spots, 10 minutes more.



### 4. Make radish salad

Meanwhile, finely chop **cilantro leaves and stems**. Trim ends from **radishes** and thinly slice.

Juice **lime** into a medium bowl. Add **remaining chopped garlic** and **¼ teaspoon of each sugar, salt, and pepper**. Whisk in **1 tablespoon oil**. Add radishes and half of the cilantro. Gently toss to combine.



### 2. Prep ingredients

Meanwhile, drain **beans**.

Finely chop **1 teaspoon garlic**.

Halve **pepper**, discard stem and seeds, then cut into ¼-inch pieces.



### 5. Glaze sweet potatoes

Remove **sweet potatoes** from oven. Switch oven to broil.

In a small bowl, whisk **Tex-Mex spice** with **2 tablespoons oil**. Brush over sweet potatoes. Broil on upper oven rack until browned and bubbling, 2-3 minutes (watch closely as broilers vary). Remove from oven and cover to keep warm.



### 3. Cook rice & beans

Heat **1 tablespoon oil** in a medium saucepan over medium-high. Add **peppers** and **half of the chopped garlic**. Cook until softened, about 3 minutes. Add **beans, rice, 1¼ cups water**, and **1 teaspoon salt**. Bring to a boil. Reduce heat to low and cover; cook until rice is tender and water is absorbed, about 17 minutes. Let rest 5 minutes before uncovering.



### 6. Prep sour cream & serve

In a second small bowl, whisk **sour cream** with **2 teaspoons oil**. Season to taste with **salt and pepper**.

Divide **rice and beans** between plates and top with **sweet potato steaks, sour cream**, and **remaining cilantro**. Serve with **radish salad**. Enjoy!