



# DINNERLY



## **Black Bean Chili Nachos** with Sweet Potatoes & Cheddar Cheese

 20-30min  2 Servings

Just because nachos are called nachos doesn't mean that they can't be dinner. This veggie version is loaded with heart healthy black beans and sweet potatoes and are sure to fill you up. Ok, so there is also some melted cheddar cheese, but...the chips are homemade, baked in the oven. Not fried! So, we think it all evens out. We've got you covered!

#### WHAT WE SEND

- Tam-pico de gallo
- canned black beans
- scallion
- garlic
- sweet potato

#### WHAT YOU NEED

- kosher salt & ground pepper
- olive oil

#### TOOLS

- baking sheet
- box grater
- large skillet

#### ALLERGENS

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

#### NUTRITION PER SERVING

Energy 1200.0kcal, Fat 47.0g, Proteins 42.0g, Carbs 158.0g



#### 1. Prep ingredients

Preheat oven to 400°F with a rack in the upper third. Peel **sweet potatoes**, then cut into ½-inch cubes. Peel and roughly chop **2 large garlic cloves**. Trim ends from **scallions**, then thinly slice, keeping dark greens separate. Reserve ¼ cup scallion dark greens for step 5. Grate **cheddar cheese** on the large holes a box grater.



#### 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** and **a pinch each salt and pepper**, and spread into an even layer. Bake on upper oven rack until chips are golden brown and crisp, 5–7 minutes (watch closely).



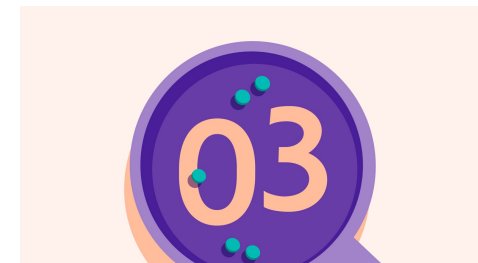
#### 2. Start chili

Heat **1 tablespoon oil** in a large skillet over medium-high. Add **sweet potatoes** and cook, stirring occasionally, until browned all over and starting to soften, about 5 minutes. Add **1 tablespoon oil, garlic, tampico de gallo spice blend, scallion whites and light greens**, and cook, about 1 minute more.



#### 5. Assemble & serve

Using a large spoon, evenly distribute chili over chips, trying to cover them as much as possible, top with **cheddar**. Bake on upper oven rack just until cheese is melted, about 2 minutes. Remove from oven and sprinkle with **reserved ¼ cup scallion dark greens**. Enjoy!



#### 3. Simmer chili

Add **beans and their liquid** and **1½ cups water**. Bring to a simmer and cook until **sweet potatoes** are completely soft and liquid has thickened, about 10 minutes. Season to taste with **salt** and **pepper**.



#### 6. Take it to the next level

Go to town with these nachos to have them your way. Jalapeños, guacamole, sour cream, pico de gallo - load them up with whatever your nacho-loving stomach desires!