



Black Bean-Sweet Potato Tacos

with Cilantro & Sour Cream



20-30min



2 Servings

You've never had veggie tacos quite like these before! Hearty roasted sweet potatoes and onions are layered under mashed black beans, melted cheddar, and sour cream. Corn tortillas, lightly toasted in the oven, become just sturdy enough to hold all of the filling. A fresh sprinkling of cilantro finishes it all off! Cook, relax, and enjoy!

What we send

- sweet potatoes
- yellow onion
- lime
- fresh cilantro
- Mexican chili mix
- garlic
- yellow corn tortillas
- can black beans

What you need

- coarse kosher salt
- freshly ground pepper
- olive oil

Tools

- fine-mesh sieve
- potato masher or fork
- rimmed baking sheet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

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

Nutrition per serving

Calories 879.0kcal, Fat 44.0g, Proteins 27.0g, Carbs 93.5g



1. Roast sweet potatoes

Preheat oven to 450°F with a rack in the upper third. Scrub **potatoes**, then cut into ½-inch wedges (no need to peel). On a rimmed baking sheet, toss potatoes with **2 tablespoons oil**, **½ teaspoon each salt and Mexican chili** (save rest for own use), and **a few grinds of pepper**. Roast until almost tender, about 10 minutes.



4. Season beans & sour cream

Juice **lime** into a medium bowl (about 2 tablespoons). Whisk in **2 tablespoons oil**. Add **beans, garlic, cilantro stems, ½ teaspoon salt**, and **a few grinds of pepper**. Coarsely mash with a potato masher or fork until ½ the beans are mashed. In a small bowl, whisk **sour cream** with enough **water** so that it is able to be drizzled; season to taste with **salt** and __pepp...



2. Prep onions

Trim ends from **onion**, then halve, peel, and thinly slice (about 2 cups). Add to baking sheet with **sweet potatoes**. Roast until sweet potatoes and onions are tender and browned in spots, 10-12 minutes more. Carefully transfer to a large bowl. Wipe baking sheet and reserve for step 5.



5. Toast tortillas

Arrange **tortillas** in an even layer on same baking sheet. Lightly brush on one side with **oil**. Bake until very lightly toasted, 3-5 minutes (watch closely as ovens vary). Remove from oven.



3. Prep ingredients

Peel and finely chop **1 medium garlic clove** (about ½ teaspoon). Drain **beans** and rinse well. Pick **cilantro leaves** from stems, then finely chop stems, reserving whole leaves for step 6. Finely chop **cheddar**.



6. Finish & serve

Divide **beans** among **tortillas** and top with **sweet potatoes** and **onions**. Sprinkle with **cheese**. Bake until cheese is melted, about 5 minutes. Transfer to plates. Drizzle with **sour cream** and garnish with **cilantro leaves**. Enjoy!