



Black Bean Chili Nachos

with Sweet Potatoes, Cheddar & Radish



30-40min



4 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

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

What you need

- kosher salt & ground pepper

Tools

- large skillet
- 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 830.0kcal, Fat 43.0g, Proteins 27.0g, Carbs 82.0g



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.



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 7 minutes. Add **all of the Tam-pico de gallo spice blend** and cook 1 minute more.



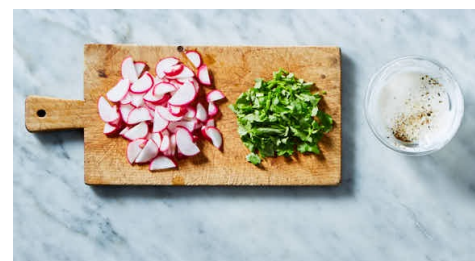
3. Simmer chili

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**.



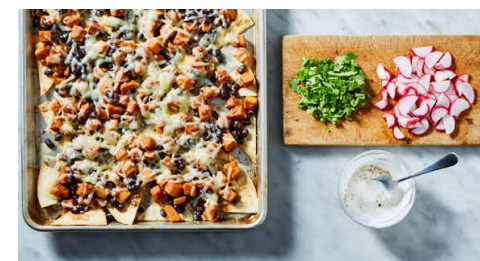
4. Bake tortillas

While **chili** is simmering, stack **tortillas** and cut into 8 wedges. On a rimmed baking sheet, toss tortillas with **2 tablespoons oil**, **½ 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, stirring halfway through, 10-15 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 3 minutes. Remove from oven, then drizzle with **sour cream** and garnish with **radishes** and **cilantro**. Enjoy!