



Glazed Sweet Potato Steaks

with Beans, Rice & Zesty Radishes



30-40min



4 Servings

This vegetarian dish is full of color and flavor and 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. Cook, relax, and enjoy!

What we send

- limes
- tampico de gallo
- fresh cilantro
- sweet potato
- radish
- garlic
- can black beans
- jasmine rice
- red bell peppers

What you need

- coarse kosher salt
- freshly ground pepper
- olive oil
- sugar

Tools

- colander
- medium saucepan
- 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.

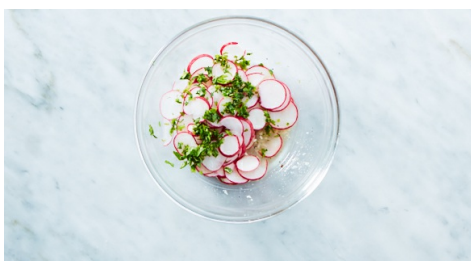
Nutrition per serving

Calories 609.0kcal, Fat 20.2g, Proteins 13.7g, Carbs 91.4g



1. Prep sweet potato

Preheat oven to 450°F. Cut a thin slice off of one side of each **sweet potato** to create a flat side to stabilize. Cut lengthwise into ½-inch steaks. Place on a baking sheet; rub with **1½ tablespoons neutral oil** plus **½ teaspoon each salt and pepper**. Roast in oven 15 minutes. Flip with metal spatula; roast until tender and browned in spots, 10 minutes more.



4. Make radish salad

While the **rice** cooks, finely chop **cilantro leaves and stems**. Trim ends from **radishes** and thinly slice. Juice **limes** into a medium bowl; add **remaining garlic**, **½ teaspoon of each sugar, salt, and pepper**. Whisk in **2 tablespoons olive oil**. Add **radishes** and **half of the cilantro**. Toss gently to combine.



2. Prep ingredients

Meanwhile, drain **beans**. Peel and finely chop **2 large cloves garlic**. Halve **peppers**, remove stems and seeds, then cut into ¼-inch pieces. Rinse **rice** in a fine-mesh sieve until water runs clear.



5. Make spicy glaze

Remove **sweet potatoes** from the oven. Preheat broiler with top rack 6 inches from heat source. In a small bowl, whisk **Tampico de gallo spice blend** with **3 tablespoons olive oil**. Brush **sweet potatoes** with **glaze**. Sprinkle each **potato steak** with **a pinch of sugar**. Broil until browned and bubbling, 2-3 minutes (watch closely). Remove from oven and keep warm.



3. Cook rice & beans

In a medium saucepan, heat **1 tablespoon olive oil** over medium-high. Add **chopped pepper** and **half of the garlic**. Cook until softened, 3 minutes. Add **beans, rice, 2 cups water**, and **1½ teaspoons salt**. Bring to a boil, reduce heat to low, cover. Cook, covered, until rice is tender and water is absorbed, about 17 minutes. Let rest 5 minutes before uncovering.



6. Finish & serve

In a small bowl, whisk **sour cream** with **1 tablespoon olive oil**. Season to taste with **salt** and **pepper**. Divide **rice and beans** between plates, top with **sweet potato steaks, sour cream**, and **remaining cilantro**. Pass **radish-cilantro salad** at the table. Enjoy!