



Grass-Fed Chili Cheese Fries

with Sweet Potatoes & Romaine Salad



20-30min



2 Servings

Chili cheese fries are sure to bring anyone running to the table for dinner! Sweet potato wedges are piled high with grass-fed beef chili and sharp cheddar cheese. To accentuate all of the ooey-goey decadence, the chili-cheese fries are served with a bright and refreshing romaine and radish salad with creamy lime dressing on the side. Cook, relax, and enjoy!

What we send

- sweet potato
- tomato paste
- lime
- romaine heart
- scallions
- radish
- grass-fed ground beef
- chorizo chili spice blend

What you need

- coarse salt
- freshly ground pepper
- olive oil

Tools

- medium 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 847.0kcal, Fat 60.3g, Proteins 44.1g, Carbs 33.0g



1. Prep sweet potatoes

Preheat oven to 450°F with top rack 4-6 inches from heat source. Cut **sweet potato** lengthwise into ½-inch thick wedges. Toss with **2 tablespoons oil** and season with **¼ teaspoon each salt and pepper**. Spread on a rimmed baking sheet and roast, tossing occasionally, until browned and tender, about 20 minutes.



4. Add tomato paste

Add **tomato paste**. Cook, stirring frequently, until tomato paste becomes a deeper red and begins to brown, 2-3 minutes more. Stir in **¼ cup water** bring to a simmer, and cook until slightly thickened, about 1 minute. Remove from heat. Season to taste with **salt and pepper**.



2. Prep ingredients

Meanwhile, juice **lime**. Trim ends from **scallion** and **radishes**, then thinly slice. Trim core end from **romaine**, then slice crosswise into thin ribbons. Finely chop **cheddar**. In a medium bowl, whisk **2 tablespoons lime juice** with **2 tablespoons oil**. Season to taste with **salt and pepper**.



5. Broil fries

Switch oven to broil. Spoon **chili** over fries and sprinkle with **cheddar**. Broil until the cheese has melted and is beginning to brown in spots, about 5 minutes (watch closely as broilers vary).



3. Make chili

Heat **1 tablespoon oil** in a medium skillet over high. Add **beef**, **half the scallions**, **½ teaspoon salt**, and **a few grinds pepper**. Cook, breaking up with a spoon, until browned and cooked through, about 3 minutes. Carefully spoon off accumulated fat. Add **chorizo chili spice blend** and cook until fragrant, 1-2 minutes.



6. Finish & serve

Add **romaine** and **radishes** to **lime dressing** and toss to combine. Season to taste with **salt and pepper**. Sprinkle **chili cheese fries** with **remaining scallions**. Serve with **salad**. Enjoy!