



Mexican Baked Rice Pilaf

with Roasted Sweet Potatoes



30-40min



2 Servings

This Mexican-spiced rice pilaf features the mild heat of poblano peppers. Served as a rice bowl, it's full of texture and flavor: caramelized sweet potatoes are toothsome on top, sliced radish adds crunch. Drizzled sour cream and whole cilantro leaves finish off the dish with a tangy brightness. You'll be fighting over who gets the leftovers for lunch the next day! Cook, relax, and enjoy!

What we send

- sweet potato
- basmati rice
- tomato paste
- poblano pepper
- fresh cilantro
- can black beans
- tampico de gallo spice
- radish

What you need

- coarse salt
- freshly ground pepper
- olive oil

Tools

- 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 548.0kcal, Fat 13.5g, Proteins 14.9g, Carbs 89.2g



1. Prep ingredients

Preheat oven to 425°F with racks in top and bottom thirds. Slice **sweet potatoes** into ½-inch thick rounds. Halve **poblano** lengthwise, then remove core, stem, and seeds, and coarsely chop. Pick **cilantro leaves** from stems, then finely chop **stems** (reserve **leaves** for step 6). Drain and rinse **beans**.



4. Build pilaf

Add **rice** and cook, stirring, until toasted, about 2 minutes. Stir in **Tampico de gallo spice blend** and **half the tomato paste**; cook until fragrant, about 1 minute.



2. Roast sweet potatoes

Toss **sweet potatoes** with **1 tablespoon oil** on a rimmed baking sheet and season with **salt** and **pepper**. Roast sweet potatoes on top rack until tender and golden brown, about 25 minutes.



5. Bake pilaf

Add **black beans**, **2 cups water**, and ½ **teaspoon salt** to pot and bring to a boil. Cover and transfer pot to oven. Bake on bottom rack until water is absorbed and **rice** is cooked through, 15-17 minutes.



3. Sauté poblanos

Meanwhile, heat **1 tablespoon oil** in a medium pot or Dutch oven over medium-high. Add **poblano** and **cilantro stems** and cook until just beginning to brown, about 2 minutes.



6. Finish & serve

In a small bowl, combine **sour cream** with **1½ tablespoons water**; season to taste with **salt** and **pepper**. Trim ends from **radish**, cut in half and thinly slice crosswise. Fluff **pilaf** with a fork and divide between plates. Top with **roasted sweet potato**, **sour cream**, **sliced radish**, and **cilantro leaves**. Enjoy!