





Spiced Cauliflower Torta

with Roasted Sweet Potato Wedges

 30-40min  2 Servings

This festive take on a torta is piled high with roasted spiced-cauliflower, fragrant refried black beans, a slightly spicy crema, and fresh cilantro leaves. The sweet potatoes are tossed with a splash of vibrant lime juice for a tangy spin on sweet potato oven fries. Cook, relax, and enjoy!

What we send

- garlic
- tampico de gallo
- cholula hot sauce pkts
- Italian hero rolls ¹
- cauliflower
- fresh cilantro
- sour cream ⁷
- can black beans
- lime
- sweet potato

What you need

- coarse kosher salt
- freshly ground pepper
- olive oil

Tools

- rimmed baking sheet
- fine-mesh sieve
- saucepan

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

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 771kcal, Fat 24g, Carbs 115g, Proteins 22g



1. Roast cauliflower

Preheat oven to 450°F with racks in top and bottom. Cut **½ of the cauliflower** into 1-inch florets (save rest). On a baking sheet, toss cauliflower with **1 tablespoon oil, ¼ teaspoon Tampico de gallo spice blend** (or more depending on heat preference), **¼ teaspoon salt, and a few grinds pepper**. Roast on top rack until tender and browned in spots, 20-25 minutes.



4. Finish refried beans

To the saucepan, add **beans**, and **½ cup bean liquid**, and bring to a boil, coarsely smashing the beans with a spoon. Reduce heat and simmer until thickened, 3-5 minutes. Squeeze **1 teaspoon lime juice** from half of the lime into beans, and season to taste with **salt and pepper**. Cover to keep warm.



2. Roast sweet potatoes

Scrub **sweet potato**, and cut lengthwise into ½-inch wedges (no need to peel). On a second rimmed baking sheet, toss sweet potatoes with **1 tablespoon oil, ¼ teaspoon salt, and a few grinds of pepper**. Roast on bottom rack until sweet potatoes are tender and browned in spots, 20-30 minutes.



5. Make spicy crema

In a small bowl, combine **sour cream, hot sauce, and 1 teaspoon water**; season to taste with **salt and pepper**. Place **rolls** directly on oven rack alongside baking sheets and toast until crispy on the outside and warmed through, about 5 minutes (watch closely).



3. Start refried beans

Meanwhile, peel and finely chop **1 large garlic clove**. Pick **cilantro leaves** from stems and finely chop stems, keeping leaves whole. Drain **beans** into a bowl, reserving liquid. Heat **1 teaspoon oil** in a small saucepan over medium-high. Add garlic and **cilantro stems** and cook until fragrant, about 30 seconds.



6. Build tortas & serve

From remaining lime squeeze **½ teaspoon lime juice** over **sweet potatoes** and toss with **a drizzle of oil**; season to taste with **salt and pepper**. Split **rolls** open and divide **beans** and **cauliflower** between the rolls. Top with **½ of the spicy crema** and **cilantro leaves**. Serve **sweet potatoes** alongside with **remaining crema** for dipping. Enjoy!