



Spiced Cauliflower Torta

with Roasted Sweet Potato Wedges



30-40min



4 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

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

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 732kcal, Fat 22g, Carbs 110g, Proteins 21g



1. Roast cauliflower

Preheat oven to 450°F with racks in top and bottom. Cut **cauliflower** into 1-inch florets. On a baking sheet, toss cauliflower with **1½ tablespoons oil, 1 teaspoon Tampico de gallo spice blend** (or more depending on heat preference), **½ teaspoon salt**, and **a few grinds pepper**. Roast on top rack until cauliflower is tender and browned in spots, 20-25 minutes.



4. Finish refried beans

To the saucepan, add **all of the beans, including 1 can with liquid**, and bring to a boil, coarsely smashing the beans with a spoon. Reduce heat and simmer until thickened, about 5 minutes. Squeeze **2 teaspoons 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 potatoes**, and cut into ½-inch wedges (no need to peel). On a second rimmed baking sheet, toss sweet potatoes with **2 tablespoons oil, ½ teaspoon salt**, and **a few grinds 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 at a time** to make a spoonable sauce; 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 **2 garlic cloves**. Pick **cilantro leaves** from stems and finely chop stems (keep leaves whole). Drain **1 can of beans** and leave the other undrained. Heat **1 teaspoon oil** in a medium saucepan over medium-high. Add **garlic** and **cilantro stems** and cook until fragrant, about 30 seconds.



6. Build tortas & serve

From remaining lime, squeeze **1 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** among the rolls. Top with **½ of the spicy crema** and **cilantro leaves**. Serve **sweet potatoes** alongside with **remaining crema** for dipping. Enjoy!