



## Roasted Sweet Potatoes

with Crispy Beans & Creamy Tahini



30-40min



2 Servings

Roasting sweet potatoes is the best way to bring out their flavor and beautiful color, and often the edges will even caramelize on the baking sheet. Spreading tahini cream on the base of a platter is a brilliant way to build flavor from the bottom up. Topped with beans, radicchio and scallions, the sweet potato is getting its well-deserved time in the spotlight. Cook, relax, and enjoy!

## What we send

- sweet potatoes
- cannellini beans
- small clove garlic
- lemon
- small head radicchio
- scallions

## What you need

### Tools

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.

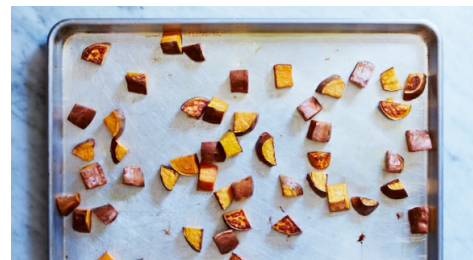
### Nutrition per serving

Calories 805.0kcal, Fat 35.1g, Proteins 21.7g, Carbs 90.3g



### 1. Prep sweet potatoes

Preheat oven to 425°F. Wash and scrub sweet potatoes, pat dry, and cut into 1-inch pieces. Rinse and drain cannellini beans.



### 2. Roast sweet potatoes

Toss sweet potatoes on a rimmed baking sheet with 2 tablespoons oil and season with salt and pepper. Roast sweet potato until golden and tender, 25-30 minutes.



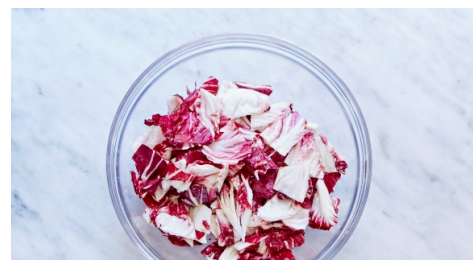
### 3. Make tahini cream

Meanwhile, peel and finely chop garlic. Juice half a lemon into a medium bowl. Add garlic, tahini, 1 tablespoon oil, and ¼ cup water to bowl with lemon juice. Whisk until smooth and creamy. Season with ¼ teaspoon salt and a few grinds black pepper.



### 4. Cook beans

Heat 1 tablespoon oil in a nonstick skillet over medium-high. Add beans and ¼ teaspoon salt and cook, shaking skillet occasionally, until crispy and golden brown, 8-10 minutes.



### 5. Dress radicchio

Squeeze remaining lemon half into a large bowl. Whisk in 1 teaspoon sugar and 1 tablespoon oil. Remove any wilted outer leaves from radicchio and cut into quarters. Remove the core and cut into 1-inch pieces. Add radicchio to bowl with dressing and toss to coat; season to taste with salt and pepper.



### 6. Assemble

Trim ends from scallion and thinly slice on a diagonal. Spread tahini cream on a platter. Top with sweet potatoes, beans, and dressed radicchio. Garnish with scallions. Enjoy!