

INGREDIENTS

2 PERSON | 4 PERSON





Black Beans



1 TBSP | 2 TBSP Mexican Spice



1 tsp | 2 tsp Garlic Powder



4 TBSP | 8 TBSP Guacamole









Mushroom Stock Concentrates



2 TBSP | 4 TBSP Vegan Mayonnaise

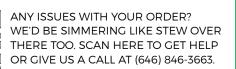


Flour Tortillas Contains: Soy, Wheat



Crispy Fried Onions Contains: Wheat







HelloCustom

If you chose to modify your meal, follow the **HelloCustom** instructions on the flip side of this card.



10 oz | 20 oz S Chopped Chicken







10 oz | 20 oz Ground Turkey

Calories: 1280

VEGAN SWEET POTATO, BLACK BEAN & KALE TACOS

with Crispy Fried Onions, Lime Drizzle & Guacamole



PREP: 10 MIN COOK: 30 MIN CALORIES: 1000



HELLO

CRISPY FRIED ONIONS

They're crispy, they're fried, and all you have to do is sprinkle them on a taco to unleash their powers!

BEST OF THE ZEST

We like using a microplane for zesting, but if you don't have one, use a peeler to remove the surface layer, then mince it.

BUST OUT

Zester

Baking sheet

Large pan

Small bowl

Paper towels

- Peeler
- Can opener
- Strainer
- Large bowl
- · Potato masher
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 3 tsp)

(1 tsp | 1 tsp) 😉 😉

MORE IS MORE

If you upgraded your meal to double your protein or veggies and/or ordered 6 servings, you may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues. (For 6-person meals, triple the amounts in the 2-person recipe.)

For HelloCustom nutritional information, please refer to HelloFresh.com.

HOW WAS YOUR MEAL?



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- (5) *Chicken is fully cooked when internal temperature
- *Ground Turkey is fully cooked when internal temperature



1 PREP

- Adjust rack to top position and preheat oven to 425. Wash and dry produce.
- Peel and quarter sweet potatoes lengthwise: cut into ½-inch-thick quarter-moons. Remove and discard any large stems from kale; chop into bite-size pieces. Drain and rinse **beans**; transfer to a large bowl and mash about half the beans, leaving some whole. Zest and quarter lime.
- © Open package of **chicken*** and drain off excess liquid. Heat a drizzle of oil in a large pan over medium-high heat. Add chicken or turkey* and season with salt and pepper; cook, stirring frequently, until browned and cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



2 ROAST SWEET POTATOES

• Toss **sweet potatoes** on a baking sheet with a drizzle of oil, half the Mexican **Spice Blend** (you'll use the rest in the next step), and a pinch of salt and pepper. Roast on top rack until browned and tender. 18-20 minutes.



3 COOK VEGGIES

- Meanwhile, heat a drizzle of oil in a large pan (for 4 servings, work in two batches or use two large pans) over medium-high heat. Add kale, beans, stock concentrates, garlic powder, remaining Mexican Spice Blend. and 1/4 cup water (1/3 cup for 4). Cook, stirring occasionally, until liquid has slightly reduced and kale is wilted, 3-5 minutes.
- Remove from heat; stir in juice from one lime wedge (two wedges for 4). Season with a pinch of salt and pepper to taste.
- Use pan used for chicken or turkey here. Once kale is wilted, stir in chicken or turkey along with lime juice.



4 MAKE LIME DRIZZLE

• While veggies cook, in a small bowl. combine **mayonnaise** with **juice from** one lime wedge (two wedges for 4 servings) and as much lime zest as you like.



5 WARM TORTILLAS

• Wrap **tortillas** in damp paper towels and microwave until warm and pliable, about 30 seconds.



6 FINISH & SERVE

- Spread a thin laver of quacamole on tortillas. Fill with kale and bean mixture and sweet potatoes. Spoon lime drizzle over top and garnish with crispy fried onions.
- Divide **tacos** between plates and serve with remaining lime wedges on the side.