











SWEET POTATO STEAKS

with Crispy Kale, Hazelnut Crumbs, and Feta



HELLO
SWEET POTATO STEAKS
Cut into thick planks and roasted in the oven, the spuds' flavor comes through brilliantly.

PREP: 10 MIN | **TOTAL: 35 MIN** | **CALORIES: 820**

-  Sweet Potatoes
-  Shallot
-  Sherry Vinegar
-  Hazelnuts
(Contains: Tree Nuts)
-  Mint
-  Harissa Powder
-  Golden Raisins
-  Kale
-  Panko Breadcrumbs
(Contains: Wheat)
-  Feta Cheese
(Contains: Milk)

START STRONG


No need to peel the sweet potatoes: we like to leave the skin on for added crispiness and extra nutrients. Just give them a good scrub before using.

BUST OUT

- 2 Baking sheets
- Small bowl
- Large bowl
- Small pan
- Olive oil (3 TBSP | 6 TBSP)
- Sugar (1 tsp | 2 tsp)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|--|-----------------|
| • Sweet Potatoes | 4 8 |
| • Harissa Powder  | 1 tsp 2 tsp |
| • Shallot | 1 1 |
| • Golden Raisins | 1 oz 2 oz |
| • Sherry Vinegar | 4 TBSP 8 TBSP |
| • Kale | 8 oz 16 oz |
| • Hazelnuts | 1 oz 2 oz |
| • Panko Breadcrumbs | ¼ Cup ½ Cup |
| • Mint | ¼ oz ½ oz |
| • Feta Cheese | ½ Cup 1 Cup |

HELLO WINE



PAIR WITH

Chasseur de Cailloux
Côtes du Rhône Rouge, 2016

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1 ROAST SWEET POTATOES

Wash and dry all produce. Preheat oven to 425 degrees. Cut **sweet potatoes** lengthwise into ½-inch-thick planks. Toss on a baking sheet with a drizzle of **olive oil**, **harissa powder**, and a pinch of **salt** and **pepper**. Roast in oven until browned and tender, about 30 minutes, flipping halfway through.



4 TOAST NUTS AND PANKO

Heat a small pan over medium heat. Add **hazelnuts** and toast, stirring frequently, until deep golden and fragrant, about 5 minutes. Remove from pan and set aside. Add **panko** and a drizzle of **olive oil** to same pan over medium heat. Toast, stirring frequently, until golden brown, 2-3 minutes. Remove from heat.



2 MARINATE SHALLOT AND RAISINS

Peel **shallot**, then slice into rounds. Separate into rings and place in a small bowl along with **raisins**, **3 TBSP vinegar** (we'll use the rest in the next step), and **1 tsp sugar**. Season with **salt** and **pepper**.



5 PREP GARNISHES

Roughly chop **hazelnuts** and stir into **panko** in pan. Season with salt. Pick **mint leaves** from stems; discard stems. Stack leaves, then slice into thin ribbons.



3 MAKE KALE CRISPS

Remove and discard any tough stems or ribs from **kale**. Place in a large bowl, then toss in **2 TBSP olive oil** and remaining **sherry vinegar**. Season generously with **salt** and **pepper**. Massage kale with hands until slightly wilted. Spread out in an even layer on another baking sheet. Bake in oven until crisp at edges, 16-18 minutes.



6 PLATE AND SERVE

Divide **kale** between plates. Top with **sweet potatoes**. Sprinkle with **feta**, **panko mixture**, **mint**, **shallot and raisin mixture** (to taste—you may not use all), a drizzle of **olive oil**, and as much of the **marinating liquid** as you like.

WHATTA SPUD!

Think of this as a loaded baked potato, remixed and elevated.

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