



# HALL OF FAME SWEET POTATO AND BLACK BEAN TACOS with Avocado Crema and Cilantro



**HELLO**  
**HALL OF FAME**  
Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

**PREP: 15 MIN | TOTAL: 40 MIN | CALORIES: 860**


  
Sweet Potatoes

  
Cilantro

  
Black Beans

  
Flour Tortillas  
(Contains: Wheat)

  
Cumin

  
Sour Cream  
(Contains: Milk)

  
Yellow Onion

  
Garlic

  
Lime

  
Honey

  
Avocado



## START STRONG

Cut your sweet potatoes on the small side: ½-inch cubes are ideal. That way, they'll be less likely to fall out of the taco as you go in for a bite.

## BUST OUT

- Baking sheet
- Medium bowl
- Strainer
- Zester
- Large pan
- Aluminum foil
- Olive oil (2 TBSP | 4 TBSP)

## INGREDIENTS

Ingredient 2-person | 4-person

- |                   |                     |
|-------------------|---------------------|
| • Sweet Potatoes  | 2   4               |
| • Yellow Onion    | 1   1               |
| • Cilantro        | ¼ oz   ¼ oz         |
| • Garlic          | 2 Cloves   4 Cloves |
| • Black Beans     | 6.7 oz   13.4 oz    |
| • Lime            | 1   2               |
| • Flour Tortillas | 6   12              |
| • Honey           | ½ oz   1 oz         |
| • Cumin           | 1 tsp   2 tsp       |
| • Avocado         | 1   2               |
| • Sour Cream      | 4 TBSP   8 TBSP     |

## HELLO WINE



PAIR WITH  
Flamboyance Languedoc-la-Clape  
Rosé, 2016

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)

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## 1 ROAST SWEET POTATOES

**Wash and dry all produce.** Adjust rack to middle position and preheat oven to 400 degrees. Cut **sweet potatoes** into ½-inch cubes. Toss on a baking sheet with **1 TBSP olive oil** and a pinch of **salt** and **pepper**. Roast in oven until tender and lightly browned, about 20 minutes.



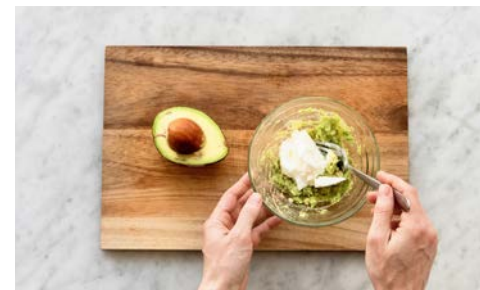
## 4 WARM TORTILLAS AND TOSS FILLING

Wrap **tortillas** in foil and place in oven to warm, about 5 minutes. (**TIP:** Alternatively, wrap tortillas in a damp paper towel and microwave on high until warm, about 30 seconds.) Toss **sweet potatoes, honey, cumin,** and **juice** from one lime half into pan with beans and cook until liquid is mostly evaporated, 2-3 minutes. Season with **salt** and **pepper**.



## 2 PREP

Meanwhile, halve, peel, and dice **onion**. Pick **cilantro leaves** from stems; discard stems. Mince or grate **garlic**. Drain and rinse half the **beans** from the box (use the rest as you like). Zest ½ tsp zest from **lime**, then cut into halves.



## 5 MAKE AVOCADO CREMA

Halve, pit, and peel **avocado**. Cut one half into thin slices. Roughly chop other half and place in a medium bowl along with **sour cream, juice** from remaining lime half, and **lime zest**. Mash with a fork until mostly smooth. Season with **salt** and **pepper**.



## 3 COOK AROMATICS AND BEANS

Heat **1 TBSP olive oil** in a large pan over medium heat. Add **onion** and cook, tossing occasionally, until softened, 5-6 minutes. Season with **salt** and **pepper**. Add **garlic** and **beans** to pan. Cook, tossing, until fragrant and warmed through, 3-4 minutes.



## 6 ASSEMBLE TACOS

Spread **avocado crema** onto **tortillas**, then top each with **filling, avocado slices,** and **cilantro**. **TIP:** Break out the hot sauce if you like it spicy.

## PHENOMENAL!

Use leftover beans or filling to make taco bowls with rice.

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