

Spiced Sweet Potato & Poblano Tostadas

with Guacamole & Pickled Shallot

Tostadas, beloved for their intense crunch and assortment of toppings, are a Mexican dish with a base of toasted or fried tortillas. (In fact, “tostada” is the Spanish word for “toasted.”) These gourmet veggie tostadas highlight sweet potatoes and poblano pepper, roasted for deliciously smoky flavor. Our toppings also include a fresh, simple guacamole and—for extra zing—shallot quickly pickled with a bit of sugar and lime juice.



Ingredients

- 4 Corn Tortillas
- 2 Limes
- 2 Ounces Arugula
- 1 Avocado
- 1 Pound Baby Sweet Potatoes
- 1 Poblano Pepper
- 1 Bunch Cilantro

Knick Knacks

- 2 Tablespoons Grated Cotija Cheese
- 1 Shallot
- 1 Tablespoon Sugar
- 1 Tablespoon Mexican Spice Blend

(Garlic Powder, Ancho Chile Powder, Smoked Paprika, Ground Cumin & Whole Mexican Oregano)

Makes: 2 servings | **Calories:** about 700 per serving

Prep Time: 10 minutes | **Cook Time:** 25–35 minutes

1



Prepare the ingredients:

Preheat the oven to 475°F. Wash and dry the fresh produce. Halve the sweet potatoes lengthwise. Peel and thinly slice the shallot. Roughly chop the cilantro leaves and stems. Quarter the limes. Pit, peel and medium dice the avocado; toss with **the juice of 2 lime wedges** to prevent browning. Halve the poblano pepper lengthwise; remove and discard the ribs and seeds, then thoroughly wash your hands, knife and cutting board.

2



Roast the vegetables:

Place the **sweet potatoes** and **poblano pepper** on a sheet pan. Drizzle with olive oil and season with salt, pepper and the **spice blend**; toss to thoroughly coat. Arrange in a single, even layer, cut sides down, and roast 22 to 24 minutes, or until the sweet potatoes are browned and tender when pierced with a fork. Remove from the oven and transfer to a cutting board.

3



Pickle the shallot:

While the vegetables roast, in a small pot, combine the **shallot**, **sugar**, **the juice of 2 of the remaining lime wedges** and **¼ cup of water**; season with salt and pepper. Heat to boiling on high. Cook, stirring occasionally, 1 to 2 minutes, or until thoroughly combined and the sugar has dissolved. Transfer the mixture to a heatproof bowl and set aside to pickle, stirring occasionally, for at least 10 minutes.

4



Make the guacamole:

While the shallot pickles, in a medium bowl, combine the **avocado**, **cilantro** and **the juice of 2 of the remaining lime wedges**; drizzle with olive oil and season with salt and pepper. Using a fork, mash the mixture to your desired consistency; season with salt and pepper to taste.

5



Bake the tortillas:

While the shallot continues to pickle, lightly oil a sheet pan. Place the **tortillas** on the sheet pan; drizzle with a little more olive oil, flipping the tortillas to thoroughly coat. Bake 6 to 8 minutes, or until golden brown; flip and bake 1 to 3 minutes, or until browned and crispy. Remove from the oven and immediately season with salt and pepper.

6



Finish & plate your dish:

Just before serving, place the **arugula** in a bowl; drizzle with olive oil and season with salt and pepper to taste. Halve the **roasted sweet potatoes** crosswise. Thinly slice the **roasted poblano pepper**. Divide the **baked tortillas** between 2 dishes. Spread a layer of the **guacamole** onto each tortilla; top with the halved sweet potatoes and as much of the sliced poblano pepper as you'd like, depending on how spicy you'd like the dish to be. Garnish with the **pickled shallot** (draining just before adding), dressed arugula and **cheese**. Serve with the **remaining lime wedges** on the side. Enjoy!