

Beef Tacos & Radish Salsa

with Spicy Sweet
Potato Wedges

PREP TIME: 15 minutes

COOK TIME: 25-35 minutes

SERVINGS: 2

It's taco night, chefs, and we're keeping it simple with tender Mexican-spiced beef and warm corn tortillas. (When sautéing the thin slices of beef, hold off on stirring for the first few minutes to ensure nicely browned results.) Our side of roasted sweet potato wedges gets a kick of heat from the addition of fresh serrano pepper, marinated with lime juice and sugar—and balanced with a delicious layer of melted Monterey Jack.



BLUE APRON WINE PAIRING:

Cave de Fleurie Beaujolais, 2015

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Ingredients



10 oz
THINLY SLICED
BEEF



4
CORN TORTILLAS



3
RADISHES



2
SCALLIONS



1
LIME



1
SWEET POTATO

KNICK KNACKS:



2 oz
MONTEREY JACK
CHEESE



2 Tbsp
CRÈME FRAÎCHE



1 Tbsp
MEXICAN SPICE
BLEND



1
SERRANO PEPPER



1 Tbsp
SUGAR



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1 Prepare the ingredients & marinate the pepper:

- ☒ Preheat the oven to 450°F.
- ☐ Wash and dry the fresh produce.
- ☐ Stack the tortillas on a plate; cover with a damp paper towel.
- ☐ Cut the sweet potato into 1-inch-wide wedges; cut each wedge in half crosswise.
- ☐ Grate the cheese.
- ☐ Cut off and discard the ends of the radishes; small dice.
- ☐ Cut off and discard the root ends of the scallions; thinly slice, separating the white bottoms and green tops.
- ☐ Quarter the lime.
- ☐ Cut out and discard the stem, ribs and seeds of the pepper; small dice. Thoroughly wash your hands and cutting board immediately after handling the pepper.
- ☐ In a bowl, combine the **pepper, sugar** and the **juice of 2 lime wedges**. Stir until the sugar has dissolved; season with salt and pepper. Set aside to marinate, stirring occasionally, for at least 10 minutes.

2 Make the spicy sweet potato wedges:

- ☐ Line a sheet pan with foil. Place the **sweet potato** on the prepared sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange in a single, even layer and roast 18 to 20 minutes, or until browned and tender when pierced with a fork. Remove from the oven, leaving the oven on. Top with **as much of the marinated pepper as you'd like**, depending on how spicy you'd like the dish to be. Carefully toss to coat. Top with the **cheese**.
- ☐ Return to the oven and bake 2 to 4 minutes, or until the cheese is melted and lightly browned. Remove from the oven. Set aside in a warm place.

3 Make the salsa:

- ☐ While the sweet potato roasts, in a bowl, combine the **radishes, white bottoms of the scallions** and the **juice of the remaining lime wedges**. Drizzle with olive oil and season with salt and pepper to taste.

4 Warm the tortillas:

- ☐ Once the sweet potato has roasted for about 10 minutes, stack the **tortillas** on a large piece of foil; tightly wrap the foil around the tortillas. Carefully place directly onto the oven rack and warm 6 to 8 minutes, or until heated through. Remove from the oven. Just before serving, carefully unwrap; transfer to a clean, dry work surface.

5 Cook the beef:

- ☐ While the tortillas warm, using your hands, separate the **sliced beef** and pat dry with paper towels; transfer to a bowl. Season with salt, pepper and the **spice blend**; toss to coat. In a large pan (nonstick, if you have one), heat a drizzle of olive oil on high until hot. Add the seasoned beef in a single layer; cook, without stirring, 2 to 3 minutes, or until browned on the first side. Continue to cook, stirring constantly, 30 seconds to 1 minute, or until browned and just cooked through. Transfer to a plate.

6 Assemble the tacos & plate your dish:

- ☐ Spread a layer of the **crème fraîche** onto each **warmed tortilla**. Divide the **cooked beef** and **salsa** between the tortillas; garnish with the **green tops of scallions**. Divide the tacos and **spicy sweet potato wedges** between 2 dishes. Enjoy!