

Ancho Beef Tacos & Cheesy Sweet Potato

with Pickled Jalapeño & Lime Sour Cream

TIME: 25-35 minutes

SERVINGS: 2

Ancho chile paste, made from dried poblano peppers, lends its delicious smokiness to these beef tacos. Two cooling toppings balance it out: marinated radish slices and dollops of lime-seasoned sour cream. For a sweet, savory side with a hint of heat, we're roasting sweet potato rounds, then sprinkling them with Monterey Jack and pickled jalapeño before returning them to the oven to melt the cheese.



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Light & Bright

Serve a bottle with this symbol for a great pairing.



Ingredients



10 oz
DICED BEEF



4
FLOUR TORTILLAS



3 oz
RADISHES



2
SCALLIONS



1
LIME



1
SWEET POTATO

KNICK KNACKS:



2 oz
MONTEREY JACK
CHEESE



2 Tbsp
ANCHO CHILE
PASTE



1 oz
SLICED PICKLED
JALAPEÑO PEPPER



1/4 cup
SOUR CREAM



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1 Prepare & roast the sweet potato:

- ☐ Preheat the oven to 450°F.
- ☐ Line a sheet pan with aluminum foil.
- ☐ Wash and dry the fresh produce.
- ☐ Cut the **sweet potato** into 1/2-inch-thick rounds. Place on the prepared sheet pan. Drizzle with olive oil and season with salt and pepper; turn to coat. Arrange in an even layer.
- ☐ Roast 20 to 22 minutes, or until lightly browned and tender when pierced with a fork. Leaving the oven on, remove the roasted sweet potato from the oven.

2 Prepare the remaining ingredients:

- ☐ While the sweet potato roasts, quarter the lime.
- ☐ Cut off and discard the ends of the radishes; thinly slice into rounds. Place in a bowl with **the juice of 2 lime wedges**; season with salt and pepper. Set aside to marinate, stirring occasionally, for at least 10 minutes. Season with salt and pepper to taste.
- ☐ Cut off and discard the root ends of the scallions; thinly slice, separating the white bottoms and green tops.
- ☐ Grate the cheese on the large side of a box grater.
- ☐ Roughly chop the jalapeño pepper. Thoroughly wash your hands and cutting board immediately afterwards.



3 Cook the beef:

- ☐ While the sweet potato continues to roast, pat the **beef** dry with paper towels; season with salt and pepper. In a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot.
- ☐ Add the seasoned beef in an even layer. Cook, without stirring, 2 to 3 minutes, or until browned. Add the **white bottoms of the scallions**, **chile paste**, and **2 tablespoons of water**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until thoroughly combined and the beef is cooked through. Turn off the heat and season with salt and pepper to taste.

4 Warm the tortillas:

- ☐ While the beef cooks, stack the **tortillas** on a large piece of aluminum foil; tightly wrap to seal. Carefully place directly onto the oven rack. Warm 7 to 9 minutes, or until heated through and pliable. Remove from the oven and transfer to a work surface; carefully unwrap.



5 Finish the sweet potato:

- ☐ Top the **roasted sweet potato** with the **cheese** and **as much of the jalapeño pepper as you'd like**, depending on how spicy you'd like the dish to be. Return to the oven and roast 2 to 4 minutes, or until the cheese is melted and lightly browned. Remove from the oven.

6 Make the lime sour cream & plate your dish:

- ☐ While the sweet potato finishes roasting, in a bowl, combine the **sour cream**, **the juice of the remaining lime wedges**, and a drizzle of olive oil. Season with salt and pepper to taste.
- ☐ Divide the **cooked beef** among the **warmed tortillas**. Top with the **marinated radishes** (draining before adding) and lime sour cream. Garnish with the **green tops of the scallions**. Divide the tacos and **finished sweet potato** between 2 dishes. Enjoy!

