

Brussels Sprout & Black Bean Tacos

with Roasted Sweet Potatoes

2 SERVINGS

⌚ 25-35 MINS

 Blue Apron

blueapron.com



Ingredients*

Customized ingredients

ADDED:



10 oz Pork Chorizo 



4 Flour Tortillas 



2 tsp Chipotle Chile Paste



4 Flour Tortillas



½ lb Brussels Sprouts



1 lb Sweet Potatoes



1 Tbsp Light Brown Sugar



1 15.5-oz can Black Beans



1 Shallot



¼ cup Sour Cream



Serve with Blue Apron wine that has this symbol blueapron.com/wine

Cook along on the app



The Blue Apron app doesn't just help you manage and track your weekly deliveries—it's also a hub for cooking inspiration! Browse our thousands of recipes, watch how-to videos, and cook along to your weekly recipes with step-by-step directions tailored to your meal's preferences. Download it from the App Store or Google Play today.

*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

1 Prepare & roast the sweet potatoes

- Preheat the oven to 450°F.
- Wash and dry the fresh produce.
- Halve the **sweet potatoes** lengthwise, then thinly slice crosswise.
- Transfer to a sheet pan. Drizzle with **olive oil** and season with salt and pepper; toss to coat. Arrange in an even layer.
- Roast 18 to 20 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.



2 Prepare the remaining ingredients

- Meanwhile, cut off and discard the stem ends of the **brussels sprouts**; quarter lengthwise.
- Peel and thinly slice the **shallot**.
- Drain and rinse the **beans**.



3 Roast the brussels sprouts

- Line a separate sheet pan with foil.
- Place the **quartered brussels sprouts** in a bowl. Drizzle with **olive oil**; season with salt and pepper. Add **as much of the chile paste as you'd like**, depending on how spicy you'd like the dish to be. Toss to thoroughly coat.
- Transfer to the sheet pan and arrange in an even layer.
- Roast 12 to 14 minutes, or until browned and tender when pierced with a fork.
- Remove from the oven.



↻ ADDITIONAL STEP *If you chose Chorizo*

- Meanwhile, in a medium pot, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **chorizo**. Cook, stirring frequently and breaking the meat apart with a spoon, 7 to 9 minutes, or until browned and cooked through.
- Leaving any browned bits (or fond) in the pot, transfer to a bowl and cover with foil to keep warm.

4 Cook the beans

- In a medium pot, heat a drizzle of **olive oil** on medium-high until hot.
- Add the **sliced shallot** and **sugar**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the sugar is dissolved and the shallot is slightly softened.
- Add the **drained beans** and **2 tablespoons of water**; season with salt and pepper. Cook, stirring occasionally and mashing the beans with the back of a spoon, 3 to 4 minutes, or until thickened and the beans are broken down.
- Turn off the heat. Taste, then season with salt and pepper if desired.



↻ CUSTOMIZED STEP 4 *If you chose Chorizo*

- Cook the beans as directed, using the pot of reserved fond.

5 Warm the tortillas

- If you prefer to use a microwave, wrap the **tortillas** in a damp paper towel; microwave on high 1 minute, or until heated through.
- If you prefer to use the oven, wrap the **tortillas** in foil and place directly onto an oven rack; warm 7 to 9 minutes, or until heated through.
- Transfer the warmed tortillas to a work surface and carefully unwrap.



6 Finish & serve your dish

- Season the **sour cream** with salt and pepper.
- Assemble the tacos using the **warmed tortillas, cooked beans, roasted brussels sprouts, and seasoned sour cream**.
- Serve the **tacos** with the **roasted sweet potatoes** on the side. Enjoy!



↻ CUSTOM STEP 6 *If you chose Chorizo*

- Finish and serve your dish as directed, topping the tacos with the **cooked chorizo** before the beans.