

Smoky Brussels Sprout & Black Bean Tacos

with Roasted Sweet Potatoes

2 SERVINGS | 25-35 MINS

 **Blue Apron**
blueapron.com



 IF YOU CHOSE A CUSTOMIZED OPTION, visit the Current tab in the Blue Apron app or at blueapron.com for ingredients (denoted with an ) and instructions tailored to you.*

Ingredients

Customized ingredients

ADDED:

 10 oz Pork Chorizo 

 4 Flour Tortillas 

 1 Shallot

 ¼ cup Sour Cream

 4 Flour Tortillas

 ½ lb Brussels Sprouts

 1 Tbsp Light Brown Sugar

 1 15.5-oz can Black Beans

 1 lb Sweet Potatoes

 2 tsps Chipotle Chile Paste

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

Cook along on the app



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*Ingredients may be replaced and quantities may vary.



"Alexa, find Blue Apron recipes."

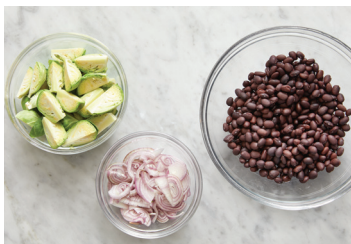
1 Prepare & roast the sweet potatoes

- 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 medium 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 **2 teaspoons 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!



↩️ CUSTOMIZED STEP 6 If you chose Chorizo

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