Sweet Potato and Black Bean Taco Bowl
with cilantro rice and crispy jalapeños

NUTRITION per serving–Calories: 983, Carbohydrates: 150g, Fat: 33g, Protein: 16g, Sodium: 1508mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time: 25-35 min.
Cook Within: 7 days
Difficulty Level: Easy
Spice Level: Mild
Roast the Sweet Potato
• Cut sweet potato into ½” dice. Place on prepared baking sheet and toss with 1 Tbsp. olive oil, ½ tsp. salt, and ¼ tsp. pepper. Massage oil into potatoes.
• Spread into a single layer and roast in hot oven, 12 minutes.
• Remove from oven and carefully stir. Spread into a single layer again and roast until browned and tender, 8-10 minutes.
• While sweet potato roasts, cook rice.

Sauté the Black Beans
• Place ⅓ cup water, black beans, and taco seasoning in a medium pan over medium-high heat.
• Bring to a rolling boil. Rolling means more than a few bubbles; a rolling boil means water is boiling vigorously.
• Boil, stirring occasionally, 2-3 minutes.
• Remove from burner.

Prepare Ingredients and Make Sauce
• Zest and halve lime. Quarter one half and juice remaining half.
• Mince cilantro, leaves and stems.
• Drain black beans.
• Core tomato and cut into ¼” dice.
• In a mixing bowl, combine mayonnaise, 2 tsp. lime juice, 1 tsp. lime zest, remaining cilantro (reserve a pinch for garnish), and a pinch of pepper. Set aside.

Cook the Rice
• Bring a small pot with rice and 1½ cup water to a boil. Reduce to a simmer, cover, and cook until tender, 18-20 minutes.
• Remove from burner and stir in half the cilantro (reserve remaining for sauce and garnish). Cilantro will be prepared while rice cooks. Cover again and set aside.
• While rice cooks, prepare ingredients.

Assemble the Bowls
• Plate dish as pictured on front of card, placing black beans and sweet potato on top of rice and garnishing with tomato, tortilla strips, remaining cilantro, and crispy jalapeños (to taste). Serve sauce on the side and squeeze lime quarters over bowl to taste. Bon appétit!