

INGREDIENTS

2 PERSON | 4 PERSON



1 | 2 Sweet Potato



1 tsp | 2 tsp Cumin



1 TBSP | 2 TBSP Fry Seasoning



1 | 2 Black Beans



2 Cloves | 4 Cloves Garlic



10 oz | 20 oz Ground Beef**



1/2 Cup | 1 Cup Mexican Cheese Blend Contains: Milk



11/2 TBSP | 3 TBSP Sour Cream Contains: Milk



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package rest assured it contains the correct amount.

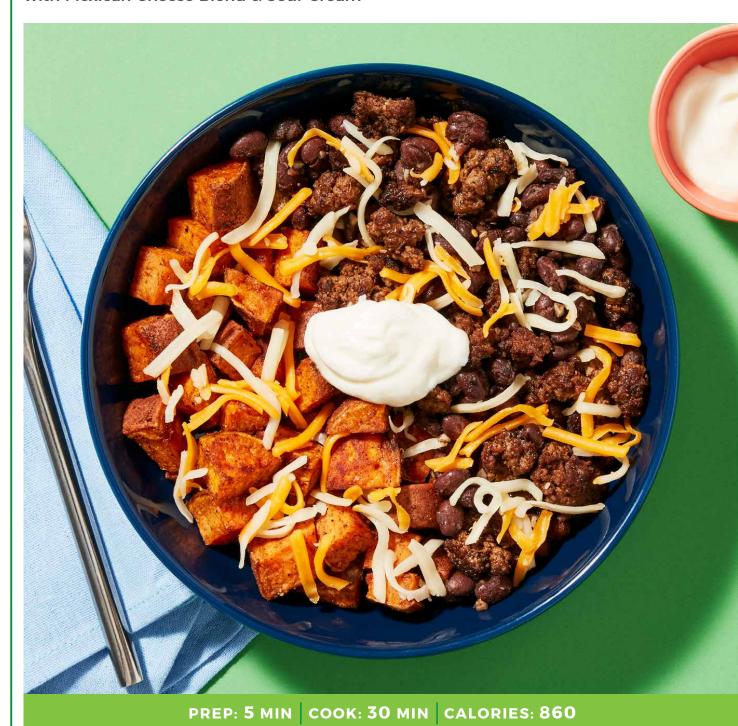
HELLO

FRY SEASONING

A blend of garlic, onion, and paprika adds rich, savory flavor.

SWEET POTATO, BEAN & BEEF POWER BOWLS

with Mexican Cheese Blend & Sour Cream





SO IM-PRESSED

If you press the beef into an even layer and let it cook undisturbed for a few minutes in the hot pan before breaking it up, you'll be rewarded with delicious browned, crispy edges that add lots of flavor to your dish.

BUST OUT

- · Baking sheet
- Large pan
- Strainer
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)

GET SOCIAL

Share your #HelloFreshPics with us @HelloFresh (646) 846-3663

HelloFresh.com



1 START PREP & ROAST POTATOES

- Adjust rack to top position and preheat oven to 425 degrees. Wash and dry produce.
- Dice sweet potato into ½-inch pieces.
- Toss on a baking sheet with a drizzle of oil, half the cumin, half the Fry Seasoning (you'll use the rest in Step 3), salt, and **pepper**. Roast on top rack until browned and tender, 18-20 minutes



2 FINISH PREP

• While sweet potato roasts, drain and rinse beans. Peel and mince or grate garlic.



3 COOK BEEF

- Heat a **drizzle of oil** in a large, preferably nonstick, pan over medium-high heat. TIP: For perfect timing, start this step when sweet potatoes have 10 minutes left!
- Add beef*, remaining cumin, remaining Fry Seasoning, salt, and pepper. Cook, breaking up meat into pieces. until browned and cooked through, 4-5 minutes. TIP: If there's excess grease in your pan, carefully pour it out.
- Add beans and garlic. Cook, stirring, until beans are warmed through and garlic is fragrant, 1-2 minutes more.



 Divide roasted sweet potato and beef and beans between shallow bowls in separate sections. Top with Mexican cheese blend and a dollop of sour cream. Serve. TIP: Add a dash of your favorite hot sauce, if desired!