



## INGREDIENTS

2 PERSON | 4 PERSON



1 | 2  
Bell Pepper\*



1 | 2  
Sweet Potato



1 | 2  
Yellow Onion



1 TBSP | 2 TBSP  
Fajita Spice Blend



1 | 2  
Tomato



1/4 oz | 1/2 oz  
Cilantro



1 | 2  
Lime



1 | 1  
Jalapeño



4 TBSP | 8 TBSP  
Vegan Mayo



4 TBSP | 8 TBSP  
Guacamole



6 | 12  
Flour Tortillas  
Contains: Soy, Wheat



1 | 2  
Refried Black Beans



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

\*The ingredient you received may be a different color.

## HELLO

## TOSTADAS

Translating to "toasted," these crunchy, flat tortillas can be piled with all sorts of toppings.

# VEGAN SWEET POTATO & BLACK BEAN TOSTADAS

with Bell Pepper, Salsa & Creamy Guacamole



PREP: 10 MIN | COOK: 35 MIN | CALORIES: 1010





## FORK IT OVER

We prick tortillas with a fork to prevent air pockets and puffiness. Flat tortillas = more surface area for toppings!

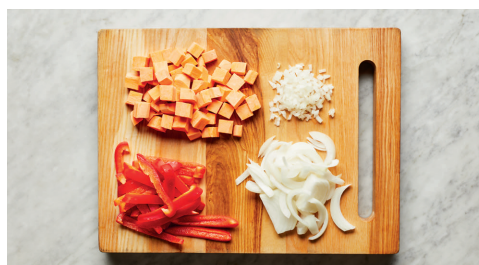
## BUST OUT

- Peeler
- Whisk
- 2 Baking sheets
- Can opener
- Medium bowl
- Medium pot
- Small bowl
- Kosher salt
- Black pepper
- Cooking oil (2 TBSP | 3 TBSP)

## GET SOCIAL

Share your #HelloFreshPics  
with us @HelloFresh

(646) 846-3663  
HelloFresh.com



## 1 PREP

- Adjust racks to top and middle positions and preheat oven to 450 degrees. **Wash and dry produce.**
- Halve, core, and thinly slice **bell pepper** into strips. Peel and dice **sweet potato** into ½-inch pieces. Halve, peel, and thinly slice **onion**; mince a few slices until you have 2 TBSP (4 TBSP for 4 servings).



## 4 MAKE TOSTADAS

- Drizzle **tortillas** with 1 TBSP oil (2 TBSP for 4 servings); brush or rub to coat both sides. Arrange on a second baking sheet in a single layer. Gently prick each tortilla in a few places with a fork.
- Bake on middle rack, flipping halfway through, until lightly golden, 4-5 minutes per side. (For 4, wait for veggies to finish roasting, then transfer veggies to a large bowl. Divide tortillas between baking sheets and bake on top and middle racks, flipping tortillas and swapping rack positions halfway through.) TIP: Watch carefully—tortillas can quickly go from toasted to burned!



## 2 ROAST VEGGIES

- Toss **bell pepper**, **sweet potato**, and **sliced onion** on a baking sheet with a **large drizzle of oil**, **Fajita Spice Blend**, a **big pinch of salt**, and **pepper**.
- Roast on top rack until browned and tender, 20-25 minutes. (For 4 servings, divide veggies between 2 sheets; roast on top and middle racks.)



## 5 WARM BEANS

- Meanwhile, heat a **drizzle of oil** in a medium pot over medium-high heat. Add **refried beans** and cook until warmed through, 1-2 minutes.



## 3 MAKE SALSA & MIX GUAC

- While veggies roast, dice **tomato** into ¼-inch pieces. Roughly chop **cilantro**. Quarter **lime**. Mince **jalapeño**, removing ribs and seeds for less heat.
- In a medium bowl, combine tomato, **minced onion**, cilantro, **juice from half the lime**, a **pinch of salt and pepper**, and as much jalapeño as you like.
- In a small bowl, whisk to combine **vegan mayo** and **guacamole**. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt**.



## 6 FINISH & SERVE

- Divide **tostadas** between plates; spread each with **refried beans**. Top with **roasted veggies**, **salsa**, and **creamy guacamole**. Serve with **remaining lime wedges** on the side.