



SESAME GLAZED SWEET POTATO TACOS

with Creamy Cabbage Slaw & Sriracha Crema



HELLO
SESAME GLAZED SWEET POTATO
Honey, soy sauce, and a sprinkle of sesame seeds add sweet and savory depth to this roasted veg.

PREP: 10 MIN | TOTAL: 35 MIN | CALORIES: 800

-  Sweet Potatoes
-  Persian Cucumber
-  White Wine Vinegar
-  Sesame Oil
-  Sour Cream (Contains: Milk)
-  Soy Sauce (Contains: Soy, Wheat)
-  Sesame Seeds
-  Radishes
-  Ginger
-  Mayonnaise (Contains: Eggs)
-  Shredded Red Cabbage
-  Sriracha
-  Honey
-  Flour Tortillas (Contains: Wheat)

START STRONG

If you have a few extra minutes, toast your sesame seeds in a dry pan until golden brown and fragrant. This helps bring out their natural nuttiness, imparting a more intense flavor (and crunch).

BUST OUT

- Peeler
- Baking sheet
- Medium bowl
- Large bowl
- Small bowl
- Paper towels
- Vegetable oil (1 tsp | 1 tsp)
- Sugar (1 tsp | 2 tsp)
- Kosher salt
- Black pepper

INGREDIENTS

Ingredient **2-person** | **4-person**

- Sweet Potatoes 2 | 4
- Radishes 3 | 6
- Persian Cucumber 1 | 2
- Ginger 1 Thumb | 1 Thumb
- White Wine Vinegar 5 tsp | 10 tsp
- Mayonnaise 2 TBSP | 4 TBSP
- Sesame Oil 1 TBSP | 2 TBSP
- Shredded Red Cabbage 4 oz | 8 oz
- Sour Cream 4 TBSP | 8 TBSP
- Sriracha 1 tsp | 2 tsp
- Soy Sauce 2 TBSP | 4 TBSP
- Honey 2 tsp | 4 tsp
- Sesame Seeds 1 TBSP | 2 TBSP
- Flour Tortillas 6 | 12

WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.



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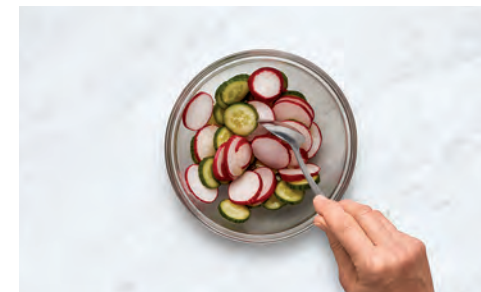
1 ROAST SWEET POTATOES

Adjust rack to top position and preheat oven to 425 degrees. **Wash and dry all produce.** Peel and cut **sweet potatoes** into ½-inch-thick wedges. Toss on a baking sheet with a drizzle of **oil**, **salt**, and **pepper**. Roast on top rack until browned and tender, 20-25 minutes.



2 PREP

Meanwhile, trim and thinly slice **radishes** and **cucumber** into rounds. Peel and mince or grate **ginger**.



3 PICKLE VEGGIES

In a medium bowl, combine **radishes**, **cucumber**, **vinegar**, **1 tsp sugar** (2 tsp for 4 servings), a pinch of **salt** and **pepper**, and a pinch of **ginger** to taste. Set aside, stirring occasionally, until ready to serve.



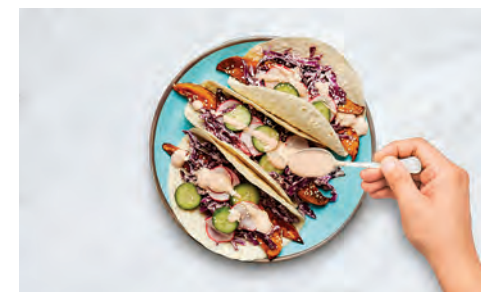
4 MAKE SLAW & CREMA

In a large bowl, combine **mayonnaise** and **sesame oil**. Add **cabbage**; toss to coat. Season with **salt** and **pepper**. In a small bowl, combine **sour cream** and **sriracha** to taste. Add **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.



5 GLAZE SWEET POTATOES

Once **sweet potatoes** are roasted, carefully toss with **soy sauce**, **honey**, and half the **sesame seeds** (you'll use the rest later). Return to oven until glazed and shiny, 2-3 minutes.



6 FINISH & SERVE

Wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds. Divide **sweet potatoes** between tortillas. Top with **sesame slaw** and **pickled veggies** (discarding pickling liquid). Drizzle with **sriracha crema**. Sprinkle with remaining **sesame seeds** to taste.

SHOW ME THE HONEY

This glaze also tastes great on roasted carrots.

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