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SWEET POTATO & ONION TACOS

with Pepper Jack, Pico de Gallo & Lime Crema

WHAT WE SEND (2 servings | 4 servings)

* Keep refrigerated



Sweet Potatoes*
(2 | 4)



Yellow Onion
(1 | 2)



Jalapeño*
(1 | 2)



Southwest Spice
(1 | 2)



Roma Tomato*
(1 | 2)



Cilantro*
(1 | 2)



Lime*
(1 | 1)



Sour Cream*
(1 | 2)
Contains: Milk



Flour Tortillas*
(1 | 2)
Contains: Wheat



Shredded Pepper Jack*
(1 | 2)
Contains: Milk

PREP IN **10 MIN** READY IN **35 MIN**



If you chose to add a protein when placing your order, follow the **CustomPlate** instructions on the flip side of this card to learn how to modify your meal.



Chicken Breast Strips
(1 | 2)

Cooking Oil 🍴

WHAT YOU'LL NEED

Kosher Salt
Black Pepper

Cooking Oil
(2 tsp | 4 tsp)

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\$20



In step 4, we instruct you to warm your tortillas in the microwave. If you have a few extra minutes, try charring them over the flames of your gas stove instead for smoky, ~fire-touched~ flavor and a crispier texture. Using tongs and working one at a time, place tortillas directly on the burner until lightly charred on both sides.

1.



Preheat oven to 425 degrees. **Wash and dry produce.** Cut **sweet potatoes** into ½-inch-thick wedges. Halve, peel, and thinly slice **onion**; finely chop a few slices until you have 2 TBSP (4 TBSP for 4 servings). Core, deseed, and thinly slice **jalapeño**.

2.



Toss **sweet potatoes** on one side of a baking sheet with a **drizzle of oil**, **half the Southwest Spice**, **salt**, and **pepper**. Toss **sliced onion** and **jalapeño** on empty side with a **drizzle of oil**, remaining Southwest Spice, **salt**, and **pepper**. (For 4 servings, divide everything between 2 sheets.) Roast until everything is browned and tender, 20–25 minutes. (Keep an eye out—jalapeño and onion may finish before sweet potatoes. If so, remove from sheet and continue roasting sweet potatoes.)

3.



Meanwhile, dice **tomato**. Finely chop **cilantro**. Quarter **lime**. In a small bowl, combine **chopped onion**, tomato, cilantro, and a **squeeze of lime juice** to taste. Season with **salt** and **pepper**. In a separate small bowl, combine **sour cream** with a squeeze of lime juice to taste. Stir in **water** 1 tsp at a time until mixture reaches a drizzling consistency. Season with **salt** and **pepper**.

↔ Pat **chicken** dry with paper towels and season all over with **salt** and **pepper**. Heat a **drizzle of oil** in a large pan over medium-high heat. Add chicken in a single layer; cook, stirring occasionally, until browned and cooked through, 4–6 minutes.

4.



Once everything is done roasting, wrap **tortillas** in damp paper towels and microwave until warm and pliable, 30 seconds.

5.



Divide **tortillas** between plates. Fill with **roasted sweet potato wedges**, **jalapeño**, and **onion**. Top with **cheese**, **pico de gallo**, and **lime crema**. Serve with any remaining **lime wedges** on the side.

↔ Fill **tortillas** with **cooked chicken**.

Chicken is fully cooked when internal temperature reaches 165 degrees.

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