



SPICED SWEET POTATO & MUSHROOM TACOS

schug slaw, lemon honey crema, pistachios

COOK TIME
25 MIN

SERVINGS
2

CALORIES PER SERVING
660

MENU
VEGETARIAN // FAST & FIT

Adding big, bold flavor to veggies is effortless with ingredients like harissa and schug sauce, and these marvelously mashed-up tacos perfectly showcase both. Sweet potatoes and cremini mushrooms are coated in harissa seasoning before taking a trip to the oven, where they turn ultra-tender. Meanwhile, a mix of cabbage and radishes is tossed with herbaceous schug sauce for a lip-smackingly delicious twist. All the veggies are piled into steamy tortillas, then topped with lemon honey crema and nutty pistachios. This handheld flavor bomb takes less than 30 minutes to put together.

INGREDIENTS (11 ITEMS)

- 4 oz **Cremini mushrooms**
- 10¼ oz **Sweet potatoes**
- 1 tsp **Harissa seasoning**
- 1 whole **Lemon**
- 3½ oz **Cabbage**
- 2 oz **Radishes**
- ½ oz **Pistachios** T
- 2 oz **Sour cream** M
- ½ oz **Honey**
- 2 oz **Schug sauce**
- 6 whole **Flour tortillas** W

WHAT YOU'LL NEED

- baking sheet
- mixing bowls
- measuring spoons
- whisk
- oven mitt
- cooking oil
- salt & pepper

ALLERGENS

- T TREE NUTS (pistachios)
- M MILK
- W WHEAT

COOKING FOR 4 If you ordered the 4-serving version of this meal, refer to the guidelines in Step 1.

GREEN CHEF IS PROUD to be a USDA Certified Organic company. All produce and eggs are organic unless otherwise labeled.

Wash and dry fresh produce. Go to greenchef.com/faq for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

1 SEASON & ROAST VEGGIES

- Preheat oven to 425 degrees.
- Wipe **cremini mushrooms** clean with damp paper towels. Remove stems if desired. Quarter **mushrooms**.
- Place **sweet potatoes** and **mushrooms** in a large bowl. Drizzle with 2 teaspoons cooking oil. Season with **harissa seasoning***, ½ teaspoon salt, and a pinch of pepper. Stir to coat.
- Spread **sweet potatoes and mushrooms** out in a single layer on a lightly oiled, foil-lined baking sheet. Roast 20–22 minutes, or until sweet potatoes are fork-tender, stirring halfway through.

**If heat sensitive, use harissa seasoning sparingly.*

COOKING FOR
4

If you ordered the 4-serving version of this meal, modify this recipe by doubling the measurements (where it makes sense) and using bigger pots, pans, and bowls.

2 PREP

- Quarter **lemon**.
- Roughly chop **cabbage*** if necessary.
- Trim ends off **radishes** and cut in half. Lay flat and slice into half-moons, about ¼ inch thick.
- Roughly chop **pistachios**.

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

3 MAKE LEMON HONEY CREMA

- Place **sour cream**, **honey**, and about 2 teaspoons water in a small bowl. Squeeze juice from 1–2 **lemon wedges** over bowl, removing any seeds. Whisk to combine. Season with salt to taste.

4 MAKE SLAW

- Place **cabbage** and **radishes** in a medium bowl. Drizzle with **schug sauce**. Toss to combine. Season with salt and pepper to taste.

5 WARM TORTILLAS

- Stack **flour tortillas** on foil; wrap with foil. Place directly on oven rack. Warm 3–4 minutes, or until heated through.

6 PLATE YOUR DISH

- Divide **tortillas** between plates. Top with **spiced sweet potatoes and mushrooms** and **schug slaw**. Drizzle with **lemon honey crema** to taste. Garnish with **pistachios**. Enjoy!



Nutrition Facts

2 Servings per container

Serving size (464g)

Amount per serving

Calories **660**

	% Daily Value*
Total Fat 30g	38%
Saturated Fat 8g	40%
Trans Fat 0g	
Cholesterol 20mg	7%
Sodium 1240mg	54%
Total Carbohydrate 88g	32%
Dietary Fiber 10g	36%
Total Sugars 19g	
Includes 1g Added Sugars	2%
Protein 13g	
Vitamin D 0mcg	0%
Calcium 246mg	20%
Iron 5mg	30%
Potassium 1194mg	25%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

All ingredients in this recipe:

Flour Tortillas [wheat flour (unbleached wheat flour, niacin, iron thiamin mononitrate, riboflavin, enzyme, folic acid), water, vegetable shortening (palm oil), salt, mono- and diglycerides, calcium propionate, vital wheat gluten, rice flour, sugar, sodium bicarbonate, fumaric acid, sorbic acid, sodium aluminum sulfate, sodium aluminum phosphate, guar gum, cmc gum, enzymes (wheat starch, microcrystalline cellulose), sodium metabisulfite], **Cremini Mushrooms, Sweet Potatoes, Harissa Seasoning** [caraway, cumin, coriander, black pepper, fennel, red pepper, cinnamon, ginger, peppermint, chili pepper, smoked paprika (color & flavor), dehydrated garlic, organic lemon peel], **Pistachios** [pistachio], **Green Cabbage, Red Cabbage, Radishes, Schug** (Cilantro, Parsley, Sunflower Oil [high oleic sunflower oil], Granulated Garlic, Lemon Juice [lemon], Ground Coriander, Ground Cumin, Ground Cardamom, Sea Salt, Black Pepper, Water, Agave [organic agave syrup], Crushed Red Pepper Flakes), **Sour Cream** [cultured cream], **Lemon, Honey** [honey]

Allergen information:

Contains Milk, Tree Nuts And Wheat

Allergens may be reflected in pantry items listed in the “What You’ll Need” section of the recipe card.

Manufactured on equipment that processes products containing egg, fish/shellfish, milk, sesame, soy, peanuts, and tree nuts.

