



**GREEN
CHEF**

ANCHO LIME SWEET POTATO BOWLS

zesty rice, bell pepper, corn, pepitas, chimichurri

COOK TIME

35 MIN

SERVINGS

2

CALORIES PER SERVING

680

MENU

VEGAN // GLUTEN-FREE

Our signature Peruvian-style spice blend features ancho chili powder, which gives these roasted sweet potatoes a spicy kick. They're served over a bed of zesty jasmine rice with a crisp cabbage and bell pepper slaw, roasted corn, and tomato. Chimichurri sauce lends the dish rich, herbaceous notes, while a sprinkle of toasted pepitas adds a light crunch.

INGREDIENTS (12 ITEMS)

1 whole	Lime
½ cup	Jasmine rice
1 whole	Roma tomato
1 whole	Yellow onion
10¼ oz	Sweet potatoes
2¾ oz	Corn
1 tbsp	Peruvian-style spices
5½ oz	Cabbage
1 unit	Red bell pepper
¼ oz	Cilantro
½ oz	Pepitas
4 oz	Chimichurri sauce with olive oil

WHAT YOU'LL NEED

small pot with lid
small sauté pan
baking sheet
medium bowl
measuring cup & spoons
microplane
oven mitt
cooking oil
salt & pepper



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



Certified gluten-free by the Gluten Intolerance Group's Gluten-Free Safe Spot Program.

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](https://www.greenchef.com/faq) for safe cooking guidelines and to learn more about food allergens. Questions? Contact us at (888) 236-7295.

1 START PREP & COOK RICE

- Preheat oven to 425 degrees.
- Zest **lime** with a microplane (or on small holes of a box grater) over a small pot.
- Add **jasmine rice**, 1 cup water, and about ¼ teaspoon salt to pot with **lime zest**. Stir to combine. Bring to a boil, then reduce heat to medium low. Cover pot with lid. Simmer 16–18 minutes, or until rice is tender and water has absorbed.
- Remove from heat. Let rest, covered, 3 minutes. Fluff with a fork.

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 CONTINUE PREP

- Quarter **lime**. Squeeze juice from 1–2 **lime wedges** over a medium bowl.
- Medium dice **Roma tomato** into pieces, about ½ inch each.
- Cut ends off **yellow onion** and discard peel. Halve lengthwise; save one half for another use. Cut remaining half lengthwise into strips, about ½ inch thick.

3 SEASON & ROAST VEGGIES

- Add **sweet potatoes**, **corn**, **tomato**, and **onion** to bowl with **lime juice**. Drizzle with about ½ tablespoon cooking oil. Season with **Peruvian-style spices**, about ½ teaspoon salt, and a pinch of pepper. Stir to combine.
- Spread **veggies** out in a single layer on a lightly oiled, foil-lined baking sheet. (Reserve bowl.) Roast 20–22 minutes, or until fork-tender, stirring halfway through.

4 FINISH PREP

- Roughly chop **cabbage*** if necessary.
- Cut **red bell pepper*** lengthwise into strips, about ¼ inch thick. Halve strips widthwise.
- De-stem **cilantro**; roughly chop leaves.

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

5 TOAST PEPITAS

- Place **pepitas** in a dry, small sauté pan over medium heat. Toast 3–4 minutes, or until fragrant, shaking pan frequently.
- Transfer **pepitas** to a cutting board and allow to cool. Roughly chop.

6 MAKE SLAW

- Place **cabbage** and **bell pepper** in bowl used to season veggies. Add about 2 tablespoons **chimichurri sauce with olive oil**. Toss to combine. Season with salt and pepper to taste.

7 PLATE YOUR DISH

- Divide **zesty rice** between bowls. Top with **slaw** and **roasted veggies**. Drizzle with remaining **chimichurri sauce**. Garnish with **pepitas** and **cilantro**. Serve with remaining **lime wedges**. Enjoy!



Nutrition Facts

2 Servings per container

Serving size (532g)

Amount per serving

Calories **680**

	% Daily Value*
Total Fat 30g	38%
Saturated Fat 4.5g	23%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 1330mg	58%
Total Carbohydrate 96g	35%
Dietary Fiber 11g	39%
Total Sugars 18g	
Includes 0g Added Sugars	0%
Protein 12g	
Vitamin D 0mcg	0%
Calcium 139mg	10%
Iron 4mg	20%
Potassium 1089mg	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:

Sweet Potatoes, Peruvian-Style Spices (Ancho Chili Powder, Ground Cumin, Turmeric, Sweet Paprika, Granulated Garlic, Smoked Paprika, Dried Orange Peel), **Yellow Onion, Corn** [corn], **Roma Tomatoes, Bell Peppers, Red Cabbage, Green Cabbage, Pepitas** [pumpkin seed kernels], **Cilantro, Lime, Jasmine Rice** [jasmine rice], **Chimichurri Sauce** (Yellow Onions, Parsley, Garlic, Dried Oregano, Sea Salt, Black Pepper, Crushed Red Pepper Flakes, Apple Cider Vinegar [apple cider vinegar], Lemon Juice [lemon], Olive Oil [olive oil])

Allergen information:

Contains No Allergens

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.