

## North African Taco

This gem channels the flavors of a Marrakesh bazaar and transforms them into a tasty taco. It starts with lemon-and-sumac-spiked refried chickpeas. Paired with roasted sweet potato strings and a raisin-olive topper, it's heaven.

**20** *Minutes to the Table*

**15** *Minutes Hands On*

**1 Whisk** *Super Easy*

### Getting Organized

#### EQUIPMENT

Rimmed Baking Sheet  
Saucepan

#### FROM YOUR PANTRY

Olive Oil  
Salt & Pepper

#### 5 MEEZ CONTAINERS

Chickpea Mix  
Corn Tortillas  
Pecorino Cheese  
Sweet Potato  
Tapenade

### Make the Meal Your Own

**Omnivore's Option** – Roasted lamb, sliced, is a traditional and tasty choice for this dish.

**Cooking with a picky eater?** Serve the tapenade on the side.

### Good To Know

**If you're making the vegan version**, we've left the cheese out of your recipe.

**Health snapshot per serving** – 655 Calories, 20g Fat, 660mg Sodium, 23g Protein, 13g Fiber, 21 Smart Points

**Have questions?** The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

INGREDIENTS: Sweet Potato, Chickpeas, Corn Tortillas, Pecorino Cheese, Lemon Juice, Roasted Red Peppers, Kalamata Olives, Golden Raisins, Green Onions, Garlic, Spices.

*meez* meals

### 1. Get Organized

Preheat your oven to 400.

### 2. Roast Your Sweet Potatoes

Arrange your **Sweet Potatoes** on a rimmed baking sheet and drizzle with a generous amount of olive oil. Place in the oven and bake until golden brown, about 15 to 20 minutes.

Stir the potatoes every 5 minutes. For best results, make sure the potatoes in the center of the sheet make it to the edges and vice versa.

*Don't skimp on the olive oil in this one. You can drain the excess off after the potatoes are done baking.*

### 3. Make the Refried Chickpeas

Set a saucepan over medium-low heat. Add the **Chickpea Mix** and sauté for 10 minutes 7 minutes.

Mash with a fork and add 2 Tbsp of olive oil as you're mashing. When you're done they should have the appearance and texture of refried beans.

### 4. Assemble the Tacos

When you're ready to eat, heat the **Corn Tortillas** for about a minute or two, right on the oven rack. To serve, take a tortilla, fill it with the chickpeas, then sweet potatoes, followed by the **Tapenade**, and finally the **Pecorino Cheese**.

*You can also warm tortillas directly on the burner*

Love this recipe? #meezmagic

Instructions for two servings

**Meez Meals \* 1459 N. Elmwood Avenue \* Evanston \* Illinois**