

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 7 to 10 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