



7 Spice Sweet Potato Tacos

Prep time: 102 Cook Time: 12 Servings: 12

Asian,Combo/Fusion,Appetizers/Sides/Snacks,Better For You,Entrees,Casual Dining,Plant-Based Preferences

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6" Heat Pressed Flour Tortillas	10400		12 each
Sweet Potatoes		large, peeled, diced	24 oz.
Olive Oil			3 Tbsp.
Shichimi Togarashi (Japanese 7 Spice)			1 1/2 Tbsp.
Orange Beet Slaw			3 cup
Miso-Lime Aioli			1 1/2 cup

Instructions

1. Pre-heat oven to 400°F. In a large bowl, combine sweet potatoes, olive oil, and shichimi togarashi. Toss well to combine. Spread potatoes on a parchment lined sheet tray and bake for 10-12 minutes or until softened.
2. To assemble: warm tortillas, and place ¼ cup of Orange Beet Slaw in the bottom. Top with 2 oz. of shichimi togarashi spiced sweet potatoes, and 1 tbsp. of Miso-Lime Aioli. Serve 2 per order.



Miso-Lime Aioli

Prep time: 5 Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mayonnaise			1 1/2 cup
Shiro Miso			1 Tbsp.
Lime Juice			1 1/2 cup

Instructions

1. Combine all ingredients, mix well until combined. Refrigerate for service.



Orange Beet Slaw

Prep time: Cook Time: 10 Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Yogurt		plain	1/2 cup
Sesame Oil			1 Tbsp.
Orange Juice			1/4 cup
Lime Zest			1 Tbsp.
Orange Zest			2 Tbsp.
Rice Vinegar			2 Tbsp.
Beet		cooked, shredded	1 cup
Green Cabbage		shredded	2 cup
Green Onion		slivered	1/2 cup
Pistachios		chopped	1/2 cup

Instructions

1. In a bowl, combine yogurt, sesame oil, orange juice, zests, and rice vinegar. Mix well to combine. Toss remaining ingredients in dressing and refrigerate for service.

