

# RASPBERRY CHIPOTLE VEGGIE TACO

The sweet and smoky notes of chipotle blend perfectly with the freshness of veggies, creating a delightful taco that's both unique and delicious.



**PORTION SIZE:** 2 tacos.

**CREDITING:** One portion provides 2 oz. eq. m/ma, 2 oz. eq. whole grain, ½ cup red/orange vegetable.



INGREDIENTS	50 SERVINGS	DIRECTIONS
<i>Roasted sweet potatoes</i>		
Sweet potatoes, diced	11 pounds	<ol style="list-style-type: none"> <li>1. Preheat oven to 400 °F.</li> <li>2. Toss diced sweet potatoes with oil.</li> <li>3. Blend seasonings. Add seasonings to sweet potatoes and toss until evenly coated.</li> <li>4. Place sweet potatoes on parchment lined sheet pan in one layer.</li> <li>5. Roast for 20 to 30 minutes until potatoes are fork-tender.</li> </ol>
Oil, canola	½ cup	
Salt, kosher	1 tablespoon	
Pepper, black	1 tablespoon	
Garlic, granulated	1 tablespoon	
Paprika, Spanish	1 tablespoon	
<i>Raspberry chipotle black beans</i>		
Oil, canola	½ cup	<ol style="list-style-type: none"> <li>1. Add oil to stock pot on medium-low heat.</li> <li>2. Add onions to the oil. Sweat onions until translucent, approximately 5 minutes. Stir continuously to avoid browning.</li> <li>3. Add chopped garlic to onions and sauté until fragrant, approximately 1 minute. Stir continuously to avoid burning garlic.</li> <li>4. Add base and spices to onion mixture. This will be paste-like. Stir continuously for approximately 1 minute.</li> <li>5. Add one chopped chipotle pepper and 2 tablespoons of sauce to onion mixture. Cook for 1 minute, stirring continuously.</li> <li>6. Add the black beans to the stock pot. Reduce heat to low.</li> <li>7. Add the frozen raspberries, stir until all ingredients are combined. Cover, leaving the lid slightly ajar. Simmer for one hour.</li> <li>8. Add salt and lime juice. Stir. Ready to serve.</li> </ol>
Onion, diced	2 1/3 cup	
Garlic, fresh, chopped	1/8 cup	
Base, vegetable	1/8 cup	
Cumin, ground	1 tablespoon	
Oregano, dried	1 tablespoon	
Chili powder	2 teaspoons	
Chipotle chili pepper in adobo sauce	1/8 cup	
Beans, black	2 # 10 cans	
IQF whole Washington red raspberries, frozen	2 cups, unthawed	
Salt, kosher	1 tablespoon	
Juice, lime, fresh	1/8 cup	

<i>Pickled radishes</i>		
Radishes	2 pounds	<ol style="list-style-type: none"> <li>1. Wash radishes. Once dry, slice thin, using a food processor.</li> <li>2. Heat water to a boil on stove top.</li> <li>3. Dissolve the salt and sugar in the boiling water.</li> <li>4. Take off heat and add vinegar.</li> <li>5. Pour hot liquid over the sliced radishes and allow to sit at least 2 hours before service. Can be kept in refrigeration for up to 7 days</li> </ol>
Water	1 pint	
Salt, kosher	2 teaspoons	
Sugar, white, granulated	½ cup	
Vinegar, white, distilled	1 cup	
<i>Raspberry crema</i>		
Sour cream, light	3 cups	<ol style="list-style-type: none"> <li>1. Add all ingredients to a blender. Blend until smooth</li> </ol>
Juice, lime	1/8 cup	
Milk, 1 %	1/8 cup	
Base, chipotle	2 teaspoons	
IQF whole Washington red raspberries, frozen	½ cup unthawed	
Cilantro, chopped	1 pint, 2 teaspoons	<ol style="list-style-type: none"> <li>1. Wash cilantro in running water to pull any sand or dirt away. Dry thoroughly. Chop with a Chef's knife.</li> <li>2. Place tortillas in warmer for 10 minutes.</li> <li>3. To assemble each taco: <ul style="list-style-type: none"> <li>• 1 tortilla</li> <li>• ¼ cup roasted sweet potatoes</li> <li>• ¼ cup raspberry chipotle black beans</li> <li>• 1 tablespoon pickled radishes</li> <li>• 1 ½ teaspoons raspberry crema</li> <li>• 1 teaspoon chopped cilantro</li> </ul> </li> </ol>
Tortilla, six-inch, whole grain	100 each	

NUTRITION INFORMATION			1 serving = 2 tacos		
NUTRIENTS	AMOUNT	UNIT	NUTRIENTS	AMOUNT	UNIT
Calories	415		Total Carbohydrate	71	(g)
Total Fat	11	(g)	Dietary Fiber	13.5	(g)
Saturated Fat	2.3	(g)	Total Sugars	9.8	(g)
Cholesterol	3	(mg)	Vitamin D	0	(IU)
Sodium	975	(mg)	Calcium	165	(mg)
Protein	12.5	(g)	Iron	11	(mg)

NOTES
Add sauteed sliced mushrooms on top of black beans for a meatier texture. Store raspberry crema in a labeled squirt bottle for easy service.
YIELD/VOLUME
SOURCE
Chef Rebecca Polson