

## Seascape Recipes



### Sweet Potato Breakfast Nachos

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2 medium sweet potatoes	1/4 c. black beans, rinsed
1 tomato, chopped	2-4 eggs
1/2 avocado, sliced	2-3 oz. jalapeño goat cheese or cotija cheese
2 tbsp. cilantro, chopped	1/2 lime
2 tbsp. Purple cabbage, shredded	1 tbsp. Olive oil
1 roasted Anaheim pepper &/or jalapeño, sliced	Salt & Pepper to taste

### PREPARATION

Preheat oven to 400°F.

Using a mandolin or a sharp knife, thinly slice the sweet potatoes. Place on an oven-safe wire rack or directly on a greased baking sheet. Bake on center oven rack for 20 minutes, turning over halfway through baking time. Keep an eye on them to make sure that they don't burn.

Heat olive oil over medium in a skillet. Add the eggs into the pan. Once the opaque begins to turn white, cover the eggs and reduce heat to medium low.

Cook eggs 4-5 minutes. Turn off heat, remove eggs from skillet and set aside.

Place sweet potato chips in the skillet. Add 2-3 oz. of cheese crumbles to the sweet potato chips & cover 1 minute. The remaining heat will help melt the cheese.

Add remaining toppings & eggs to the skillet. Serve immediately with salsa verde! (recipe below)

### Salsa Verde

8 oz. tomatillos, husks removed  
1-2 jalapeño peppers, depending on spice preference  
1 clove garlic  
1/4 c. chopped onion  
1/4 c. cilantro  
1 tsp. sea salt

### PREPARATION

Turn broiler on high and place tomatillos, pepper and garlic in a oven safe dish and place on the highest rack until darkly roasted, about 4-5 minutes. Turn over to roast the other side for another 4-5 minutes. Place contents in a blender or food processor with remaining ingredients and blend.

### Shopping List – Saturday Virginia Park Farmers Market

- Peppers: Annual Chile Roast
- Sweet Potato - Fresno Evergreen
- Tomato - Ellwood Canyon Farms
- Tomatillo - Cabral Farm
- Cilantro - Fresno Evergreen
- Cabbage: Fresno Evergreen
- Avocado: Valley Center Growers
- Eggs: Valley Center Growers
- Jalapeño Goat Cheese: Drake Family Farms

This recipe is courtesy of Emma D'Alessandro, a farmers market enthusiast and avid volunteer, educator and food blogger; find more from and about her at [cravingnature.com](http://cravingnature.com).

Santa Monica Farmers Markets create thriving, vibrant communities that are inclusive, connected and diverse and promotes preservation and prosperity of California farmers and small food businesses.

