

## OAXACA BOWL



### TIME TO PREPARE

40 Minutes



### ROASTING TIME

20 – 30 Minutes



MAKES 4



### Ingredients

#### Sheet Pan Ingredients:

- 1/2 red onion, cut in 1/2-inch wedges
- 1 large sweet potato, washed and diced (leave skin on)
- 2 red peppers, cored and cut into thick wedges
- 2 tsp [Mythic Mole](#) seasoning blend or see Quick Cheats at end of recipe

#### Seasoned Black Beans

- 1 can (19 oz/540 mL) black beans, drained and rinsed
- 1 bay leaf

#### Quick Cabbage Slaw

- 1/4 red cabbage shredded
- 1 tbsp olive oil
- 1/4 cup chopped green onions
- 1 tsp [ground dry coriander](#)
- Kosher salt
- 1 tbsp lime juice
- GARNISHES: Sliced avocado, chopped cilantro, chopped

### Steps to Make

1. Preheat oven to 400 F.
2. **Roasted Vegetables:** Line a sheet pan with parchment paper. Place red onion, sweet potatoes and red peppers on sheet pan; drizzle with a little olive oil and sprinkle with 2 tsp [Mythic Mole](#) spice blend. Toss to coat evenly. Bake in preheated oven for 20 to 30 minutes or until vegetables are tender.
3. **Seasoned Black Beans:** Place black beans in a small saucepan with 1 cup water and bay leaf; bring to a boil, reduce heat and simmer until most of the water has evaporated, about 10 minutes.
4. **Cabbage Slaw:** In a bowl, combine shredded cabbage, olive oil, green onions, coriander and lime juice. Toss to combine, taste and add more lime juice and salt if necessary. Let stand to soften.
5. **Garnishes:** Slice avocado and prepare remaining garnishes. Toasted pecans are a must!
6. **Mole Mayonnaise:** In a bowl combine mayonnaise, lime juice, salt, Mythic Mole seasoning blend; stir to combine and set aside.
7. **To Assemble:** To a large four cereal bowl, place seasoned black beans, roasted vegetables, cabbage slaw, sliced avocado, cilantro, green onions and

green onions, [Everything Bagel Seasoning Mix](#), 1/2 cup  
toasted pecans

*Mole Mayonnaise (See Quick Cheats at end of recipe)*

- 1/2 cup mayonnaise or vegannaise
- Juice of 1 lime
- 1/8 tsp salt
- 1 tsp [Mythic Mole](#) seasoning blend

toasted pecans. Sprinkle with [Everything Bagel Mix](#).  
Add a dollop of Mole Mayonnaise on top. Enjoy!

**QUICK CHEATS:**

1. To replace Mythic Mole Seasoning, blend 2 tsp ground cumin + 1 tsp chipotle powder + 1/2 tsp kosher
2. Replace Mole Mayonnaise with prepared Sriracha Mayonnaise (or blend 2 tsp – 1 tbsp sriracha sauce with 1/2 cup mayonnaise)