



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



PRODUCT SPOTLIGHT: TOMATOES

The tomatoes you receive in your Dinner Twist box are sourced fresh as can be from WA — and the fresher the tomatoes, the more antioxidants, vitamin C, juiciness and flavour!



3. MEXICAN BEEF TORTILLAS

Tonight, it's time for a family classic: Mexican spiced beef strips, fresh veggies, lime sour cream, corn and tortillas! Gather all on the dinner table and have each family member assemble their own plate.

 30 Minutes

 2 Servings

FROM YOUR BOX

LIME	1
SOUR CREAM	3/4 tub *
TOMATO	1
AVOCADO	1
FESTIVAL LETTUCE	1/2 *
CORN COB	1
BEEF STRIPS	300g
SPRING ONIONS	1/4 bunch *
SALSA	1 jar
TORTILLAS	1 packet

* Ingredient also used in another recipe

FROM YOUR PANTRY

olive + oil (for cooking), salt, pepper, ground cumin, dried oregano, smoked paprika

KEY UTENSILS

saucepan, large frypan

NOTES

If preferred, finely dice 1 of the spring onions, tomato and avocado. Mix together with olive oil, salt and pepper for a fresh salsa.

Heat the wraps in the oven or a sandwich press if desired.

No beef option - beef strips are replaced with chicken strips. Increase cooking time to ensure the chicken is cooked through.

No gluten option - wraps are replaced with GF wraps.



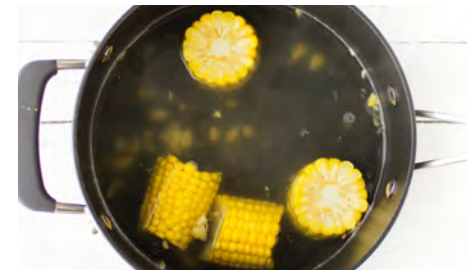
1. MAKE THE LIME CREAM

Zest and juice 1/2 lime. Add to 3/4 tub sour cream with **1 tbsp olive oil**. Season to taste with **salt and pepper**. Set aside in the fridge until serving.



2. PREPARE FRESH INGREDIENTS

Halve and slice tomato and avocado, tear lettuce (see notes). Arrange on a serving plate.



3. COOK THE CORN

Halve or quarter corn cob, place in a saucepan and cover with water. Bring to the boil, drain and place in a serving bowl.



4. COOK THE BEEF STRIPS

Toss beef strips with **1 tbsp oil, 1 tsp cumin, 1/2 tsp oregano and 1 tsp paprika**.

Heat a large frypan over high heat. Add beef and cook until browned. Set aside in a bowl, keep pan over medium-high heat.



5. COOK THE SPRING ONIONS

Slice and add spring onions to pan with **oil** and cook for 2-3 minutes until softened.

Return beef and half of the salsa sauce. Cook for 2-3 minutes or until warmed through. Season with **salt and pepper**.



6. FINISH AND PLATE

Wedge remaining lime.

Take all components to the table for everyone to make their own tortilla (see notes).

How did the cooking go? We'd love to know - help us by sharing your thoughts!

Want to chat? Call us Mon-Tue 8.30am-6.00pm, Wed-Fri 8.30am-4.00pm on 1300 135 660 or text us anytime on 0481 072 599.

