



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

 4 Servings

## FROM YOUR BOX

LIME	1
SOUR CREAM	3/4 tub *
TOMATOES	2
AVOCADO	1
FESTIVAL LETTUCE	1/2 *
CORN COBS	2
BEEF STRIPS	600g
RED ONION	1
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 1/4 of the onion, tomatoes 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 tomatoes and avocado, tear lettuce (see notes). Arrange on a serving plate.



### 3. COOK THE CORN

Halve or quarter corn cobs, 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 **2 tbsp oil, 2 tsp cumin, 1 tsp oregano and 2 tsp paprika**.

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



### 5. COOK THE ONION

Slice and add onion to pan with **oil** and cook for 4-5 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.

