

for the
little onesQuartered Potato Boats
With added Cheese

Mexican SPUDS



40 Minutes



4/6 Servings



Beef

Stuffed potato boats with Mexican style beef, fresh salad ingredients, mashed avo, mild salsa and a dollop of sour cream.

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FROM YOUR BOX

	4 PERSON	6 PERSON
MEDIUM POTATOES	800g	1.2kg
BABY COS LETTUCE	1	2-pack
TOMATOES	2	3
AVOCADO	1	2
BEEF MINCE	500g	500g + 250g
MILD SALSA	1 jar	2 jars
SOUR CREAM	1 tub	1 tub

FROM YOUR PANTRY

oil for cooking, olive oil, salt

COOKING TOOLS

oven tray, large frypan

For a quicker dish you can cut the potatoes into wedges to roast. Pile up the toppings and serve as loaded wedges. Another option is to wrap them in foil and roast until soft. Serve as a jacket potato (these can also be prepared in the air fryer!)

Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.



1. Roast the Potatoes

Set oven to 220°C.

Halve **potatoes** and arrange cut side down on a lined oven tray. Rub with **oil** and **salt**. Roast for 30-35 minutes or until golden and tender.



4. Cook the Beef

Heat a pan with **oil** over medium-high heat. Add **beef mince** and cook for 6 minutes, breaking up any lumps. Stir in **2/3 jar salsa**. Warm through.

6P – stir in 1 jar salsa.



You can add tomato paste and spices like smoked paprika and cumin as well.



2. Prepare the fresh components

Trim and shred **lettuce**. Dice **tomatoes**.



3. Mash the avocado

Mash **avocado** with **1-2 tsp olive oil** using a fork. Season with **salt** to taste.



Dice the avocado if you prefer! You can also add 1/2 tsp ground cumin for extra flavour.



5. Finish and serve

Press down the middle of each **potato** slightly with a fork. Arrange on plates, pile on **meat** and **salad ingredients**. Serve with **mashed avocado**, **remaining salsa** and a dollop of **sour cream**.