



Product Spotlight: Lebanese Flatbreads

These delicious flatbreads are baked fresh and without preservatives. Store them in the fridge or freezer until you need them (they defrost very quickly) to ensure they stay fresh.



Chilli Con Carne with Cheesy Quesadillas

A family favourite! Mexican beef stew with sweet potato served with toasted cheese and spring onion quesadillas on the side – BYO chilli if you like some spice!



25 minutes



4 servings



Beef

Add some extras!

You can add some tinned beans, sliced mushrooms, diced capsicum or avocado to the quesadillas if you have them on hand! This chilli con carne is mild – add some dried chilli flakes for heat if you like.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	46g	34g	74g

FROM YOUR BOX

SPRING ONIONS	1 bunch
BEEF MINCE	600g
SWEET POTATOES	400g
GREEN CAPSICUM	1
TOMATOES	2
CORN COBS	2
TOMATO PASTE	2 sachets
LEBANESE FLATBREADS	5-pack
GRATED CHEDDAR CHEESE	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika, ground cumin, 1 stock cube (of choice)

KEY UTENSILS

large frypan with lid, frypan

NOTES

If you don't have a non-stick frypan, you can add oil to cook the beef.

You can fit 2 quesadillas at a time in the frypan when toasting. Use a sandwich press to toast the quesadillas if you have one.

No gluten option - Lebanese flatbreads are replaced with corn tortillas.



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1. COOK THE BEEF

Heat a large frypan over medium-high heat. Slice white ends of **spring onions** (reserve remaining for step 4) and add to pan with **beef** (see notes). Cook for 5 minutes until browned.



2. ADD THE VEGETABLES

Dice and add **sweet potatoes** (2-3cm), **capsicum** and **tomatoes**. Remove **corn** from cob and add to pan. Stir in **1 tbsp paprika** and **1 tbsp cumin**. Cook for 2 minutes until fragrant.



3. SIMMER THE STEW

Stir in **tomato paste**, **crumbled stock cube**, and **2 cups water**. Cover and simmer for 12-14 minutes or until **sweet potato** is tender. Season with **salt and pepper** to taste (see step 4).



4. PREPARE THE QUESADILLAS

Meanwhile, slice **spring onion** tops (reserve some for garnish). Coat **flatbreads** with **oil**. Place even amounts of **cheese** and **spring onions** on one side of each **flatbread** and fold in half.



5. TOAST THE QUESADILLAS

Heat a frypan over medium-high heat. Toast **quesadillas** for 2 minutes each side until **cheese** is melted (see notes).



6. FINISH AND SERVE

Divide **chilli con carne** into bowls and garnish with **spring onions**. Cut **quesadillas** into triangles to serve.

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