



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Tortilla Strips


These crunchy, salty tortilla strips are gluten-free and made with zero artificial additives or preservatives.



1 Surprise Nachos

You may associate nachos with beans, beef or even chicken - but have you ever had nachos with fish? Now's the day, and we're pretty sure you'll love it!

 30 minutes

 4 servings

 Fish

18 January 2021

Flavour Lab

When cooking and serving this dish, don't be afraid to experiment with the flavours. For example, you can add cumin to the fish when cooking, or you can serve the nachos with fresh lime, chilli and/or coriander.

FROM YOUR BOX

WHITE FISH FILLETS	2 packets
SPRING ONIONS	1/2 bunch *
KIDNEY BEANS	400g
MILD SALSA	300g
TOMATOES	2
GREEN CAPSICUM	1
TORTILLA STRIPS	230g
CHIVES	1/2 bunch *
NATURAL YOGHURT	1 tub (200ml)

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika, dried thyme

KEY UTENSILS

large frypan, oven tray, food processor (see notes)

NOTES

If you don't have a food processor, dice the fish into small pieces instead.

No fish option – white fish fillets are replaced with chicken mince. Skip step 1. In step 2, increase cooking time to 4–5 minutes.



1. PROCESS THE FISH

Set oven to 220°C.

Cut the fish into pieces and place in the bowl of a food processor. Pulse until lightly minced.



2. COOK THE FISH

Heat a large frypan with **oil** over medium-high heat. Slice spring onions and add to pan along with fish mince, **2 tsp paprika** and **1 tsp thyme**. Cook for 2–3 minutes.



3. ADD BEANS AND SALSA

Drain the beans and add to pan with salsa and **1/4 jar water**. Simmer for 5 minutes. Season with **salt and pepper**.



4. PREPARE THE TOPPINGS

Dice tomatoes and capsicum.



5. CONSTRUCT AND BAKE

Line a large tray with baking paper. Spread with tortilla strips, fish mixture and then fresh toppings. Bake in the oven for 5–10 minutes.



6. FINISH AND PLATE

Slice chives.

Add dollops of yoghurt onto the nachos tray. Sprinkle over chives and take to the table for a family feast.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to hello@dinnertwist.com.au

