



**Product Spotlight:
Ozzie BBQ Spice Mix**

This spice mix is made in WA and is GF, vegan, and paleo. A sizzling-good flavour featuring Aussie favourites like smoked paprika, chipotle, garlic, Tasmanian pepper berry, saltbush, desert lime, and more! Available to purchase on the Marketplace now!



BBQ Pork Loaded Sweet Potatoes with Chimichurri

Pork and veggies simmered in Ozzie BBQ Spice mix, made by WA-locals, GH Produce, served in roasted sweet potatoes with vibrant, herbaceous chimichurri sauce and corn cobettes.

Switch it up!

Use the sweet potatoes to make mash or wedges instead of roasting and stuffing them!



35 minutes



2 servings



Pork

| | | | |
|------------|---------|-----------|---------------|
| Per serve: | PROTEIN | TOTAL FAT | CARBOHYDRATES |
| | 38g | 44g | 76g |

FROM YOUR BOX

| | |
|---------------------|----------|
| SWEET POTATOES | 600g |
| PORK MINCE | 300g |
| OZZIE BBQ SPICE MIX | 1 packet |
| RED ONION | 1 |
| CELERY STICK | 1 |
| TOMATO | 1 |
| CORN COB | 1 |
| CORIANDER | 1 packet |
| GARLIC CLOVE | 1 |

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, red wine vinegar, dried thyme

KEY UTENSILS

large frypan, oven tray

NOTES

Add parsley and red chilli to the chimichuri if you have some.



1. ROAST THE SWEET POTATOES

Set oven to 220°C.

Halve sweet potatoes. Add to a lined oven tray. Coat with **oil, salt and pepper**. Roast for 20 minutes (see step 4).



2. BROWN THE PORK MINCE

Heat a large frypan over medium-high heat. Add pork mince and spice mix. Reserve 1/4 onion for step 6 and dice remaining. Add diced onion to pan as you go. Cook for 4-6 minutes until mince begins to brown. See step 3.



3. COOK THE FILLING

While pork is browning, thinly slice celery and dice tomato. Once pork is browned, add vegetables to pan and cook for 1 minute. Pour in **3/4 cup water**. Cook, covered, for 8 minutes.



4. ROAST THE CORN

Cut corn into cobettes. Add to sweet potato roasting tray and coat with **oil, salt and pepper**. Roast with sweet potato for 10 minutes until corn is golden and sweet potato tender.



5. MAKE THE CHIMICHURRI

Finely chop coriander (including stems and roots). Crush garlic. Add to a bowl (see notes), along with **1/3 cup olive oil, 2 tbsp vinegar, 2 tbsp water, 2 tsp thyme, salt and pepper**. Mix to combine.



6. FINISH AND SERVE

Thinly slice reserved red onion.

Serve potatoes cut-side up on plates. Use a fork to press down the centre of the potatoes. Spoon in pork filling. Drizzle over chimichurri and garnish with red onion. Serve with corn.



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