



**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.

35 minutes

4 servings

Pork

Switch it up!

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

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	37g	26g	70g

FROM YOUR BOX

SWEET POTATOES	1kg
PORK MINCE	600g
OZZIE BBQ SPICE MIX	1 packet
RED ONION	1
CELERY STICKS	2
TOMATOES	2
CORN COBS	2
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, 2 oven trays

NOTES

Add the corn to the same tray as the sweet potato if there is space.

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 30 minutes.



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 5-7 minutes until mince begins to brown. See step 3.



3. COOK THE FILLING

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



4. ROAST THE CORN

Cut corn into cobs. Add to a lined oven tray (see notes) and coat with **oil, salt and pepper**. Roast for 10 minutes until corn is golden.



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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