



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Lime


Before cutting, roll your lime between your palm and benchtop, tenderising the fruit and making it easier to juice!



H2 Crispy Chickpea Tacos with Lime Street Corn

Crispy cumin and paprika chickpeas, fresh fillings and aioli served platter-style with WA-made corn tortillas and zingy lime street corn.

 25 minutes

 2 servings

 Vegetarian

1 July 2022

Spice it up!

If you want to spice this dish up, you can switch the ground paprika for cayenne pepper or ground chilli powder. Use to taste!

Per serve: **PROTEIN** 33g **TOTAL FAT** 37g **CARBOHYDRATES** 101g

FROM YOUR BOX

CORN COB	1
AVOCADO	1
TOMATO	1
BABY COS LETTUCE	1
AIOLI	50g
CORN TORTILLAS	8-pack
TINNED CHICKPEAS	400g
LIME	1

FROM YOUR PANTRY

oil for cooking, butter, salt, pepper, ground paprika, cumin seeds

KEY UTENSILS

large frypan, saucepan

NOTES

Substitute butter for olive oil if preferred.

To warm this dish up you could sauté the tomato and chickpeas in a frypan with seasoning.

Season corn cobettes with salt to taste if using unsalted butter.

Protein upsize - 1 packet halloumi cheese. Slice halloumi and cook in a pan with oil until golden on each side.



1. BOIL THE CORN

Take **1/2 tbsp butter** (see notes) out of fridge to begin softening.

Quarter corn cob and place in a saucepan, cover with water. Bring to the boil. Drain and set aside.



2. PREPARE THE FILLINGS

Thinly slice avocado, tomato (see notes) and lettuce. Arrange on a platter along with aioli.



3. WARM THE TORTILLAS

Warm tortillas in a dry frypan according to packet instructions. Wrap tortillas in a clean and dry tea towel to keep warm until serving. Keep pan on heat.



4. CRISP THE CHICKPEAS

Drain and rinse chickpeas, pat dry. Add to frypan along with **oil** and **2 tsp cumin seeds**. Cook for 3 minutes, stirring occasionally. Add **1 tsp paprika** and cook for a further 2 minutes until chickpeas are crispy. Remove to a plate and season with **salt and pepper**.



5. MAKE THE STREET CORN

Zest lime to yield 1 tsp (wedge remaining). Add to a bowl along with **butter, a pinch of paprika** and **pepper** (see notes). Stir to combine. Roll corn cobettes in lime butter mixture until well coated.



6. FINISH AND SERVE

Add crispy chickpeas, street corn and warmed tortillas to platter along with prepared ingredients. Serve tableside.

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**

