




Product Spotlight: Jalapeño


In the Americas, the use of chilli, including jalapeños, dates back thousands of years, including the practice of smoking some varieties to preserve them.



H2 Roast Potato Loaded Nachos with Guacamole

Roasted potato slices loaded with Mexican-spiced beans, crunchy fresh veggies, tomato salsa and homemade guacamole.

 25 minutes

 2 servings

 Vegetarian

5 August 2022

Switch it up!

Instead of loaded nachos, you can make jacket potatoes. Halve potatoes and roast until tender. Use a fork to press down the middle of the potatoes to form a boat. Fill with warm beans and toppings.

Per serve: **PROTEIN** 21g **TOTAL FAT** 14g **CARBOHYDRATES** 93g

FROM YOUR BOX

MEDIUM POTATOES	2
RED CAPSICUM	1
SHALLOT	1
CORN COB	1
JALAPEÑO	1
TINNED BEANS	400g
MEXICAN SPICE MIX	1 sachet
TOMATO SALSA	1 jar
AVOCADO	1

FROM YOUR PANTRY

oil for cooking, white wine vinegar, salt, pepper

KEY UTENSILS

frypan, oven tray

NOTES

You can dice 1/4 shallot and add it to the guacamole for extra crunch.



1. ROAST THE POTATOES

Set oven to 220°C.

Thinly slice potatoes. Toss on a lined oven tray with **oil, salt and pepper**. Roast for 15–20 minutes until golden and tender.



2. PREPARE THE TOPPINGS

Dice capsicum. Slice shallot (see notes). Remove corn kernels from cob. Thinly slice jalapeño. Drain and rinse beans.



3. WARM THE BEANS

Heat a frypan over medium-high heat with **oil**. Add shallot and sauté for 3–4 minutes until shallot begins to soften. Add beans and Mexican spice mix to pan with 2 tbsp tomato salsa. Cook, stirring, for 2–3 minutes, until beans are warm.



4. MAKE THE GUACAMOLE

Use a fork to mash avocado in a bowl. Season with **1 tsp vinegar, salt and pepper**.



5. FINISH AND SERVE

Serve nachos tableside. Sprinkle over fresh toppings. Spoon on warm beans, guacamole and remaining salsa.

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

