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DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Avocado

To prepare an avocado, hold it steady with one hand and slice through the skin lengthwise until you hit the pit. Cut around the entire fruit. Gently twist the two halves in opposite directions to separate them.

Cheesy Chorizo Nachos

with Fresh Salsa

Tortilla chips topped with Mexican-spiced chorizo sauce and melted cheese, baked in the oven until bubbly. Topped with creamy avocado and a fresh diced salsa.

25 minutes | 4/6 servings | Pork

Spice it up!

You can serve these nachos with lime wedges, sour cream or pickled jalapeños. Tinned black beans or kidney beans can also be stirred through the chorizo sauce.

Per serve 4/6 Person:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	26g	35g/39g	38g

FROM YOUR BOX

	4 PERSON	6 PERSON
CORN COB	1	2
AVOCADOS	2	3
TOMATOES	2	3
GREEN CAPSICUM	1	2
BROWN ONION	1	1
CHORIZO SAUSAGE	2	3
TINNED CHOPPED TOMATOES	400g	400g
TORTILLA STRIPS	1 packet	2 packets
SHREDDED CHEDDAR CHEESE	1 packet	2 packets

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, smoked paprika, ground cumin, red wine vinegar

KEY UTENSILS

large frypan, oven tray, saucepan

NOTES

Add the corn kernels to the pan with chorizo instead of cooking separately if preferred!

You can mash the avocados with some lime juice, yoghurt or sour cream if you have some!

Reduce heat or add more oil to pan if the spices begin to burn.

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1. COOK THE CORN

Set oven grill to 220°C.
Cut **corn cob** into cobettes. Add to a small saucepan of water and bring to the boil (see notes). Simmer for 5 minutes until tender. Drain and set aside.



2. PREPARE THE TOPPINGS

Meanwhile, mash **avocados** together in a bowl (see notes).
Dice **tomatoes** and **capsicum**. Toss with **1- 1 1/2 tbsp vinegar** and **1 - 1 1/2 tbsp olive oil**. Set aside.

6P - mash 2 avocados and dice one for garnish.



3. COOK THE CHORIZO

Heat a frypan with **oil** over medium-high heat. Dice **onion**. Add to pan as you go along with **3-4 tsp smoked paprika** and **2-3 tsp cumin**. Dice or crumble **chorizo**. Cook for 3 minutes until fragrant (see notes).



4. SIMMER THE SAUCE

Pour in **chopped tomatoes**. Stir to combine and simmer for 5 minutes. Season with **salt and pepper**.

6P - add 1/2 tin water.



5. BAKE THE NACHOS

Layer **tortilla strips**, **chorizo sauce** and **cheese** on a lined oven tray. Place in oven and bake for 5 minutes or until **cheese** is melted.



6. FINISH AND SERVE

Serve **nachos** at the table topped with **mashed avocado** and **fresh salsa.** Add **corn cobs** on the side.

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