



### Product Spotlight: Lime


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



## H4 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

 4 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** 23g **TOTAL FAT** 29g **CARBOHYDRATES** 71g

## FROM YOUR BOX

|                  |         |
|------------------|---------|
| CORN COBS        | 2       |
| AVOCADO          | 1       |
| TOMATOES         | 2       |
| BABY COS LETTUCE | 1       |
| AIOLI            | 2 x 50g |
| CORN TORTILLAS   | 12-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 tbsp butter** (see notes) out of fridge to begin softening.

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



### 2. PREPARE THE FILLINGS

Thinly slice avocado, tomatoes (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 (wedge remaining). Add to a bowl along with **butter**, **1/4 tsp 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**

