

**Product Spotlight:
Jalapeño**

Cut the jalapeño in half lengthways and scrape out the seeds with a spoon if you prefer less heat!



Loaded Mexican Nacho Wedges

Spiced sweet potato wedges loaded with a delicious black bean and corn salsa, finished with fresh avocado, jalapeño and coriander.

**30 minutes****4 servings****Plant-Based**

2 June 2023

Make guacamole!

You can mash the avocado with lime to make guacamole for this dish!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	12g	26g	89g

FROM YOUR BOX

SWEET POTATOES	1.2kg
RED ONION	1
CORN COBS	2
TINNED BLACK BEANS	400g
SALSA	1 jar
COCONUT YOGHURT	1 tub
LIME	1
AVOCADO	1
JALAPENO	1
CORIANDER	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika, ground cumin

KEY UTENSILS

oven tray, frypan

NOTES

You can use ground coriander instead of ground cumin if preferred.



1. ROAST THE SWEET POTATO

Set oven to 250°C.

Cut sweet potatoes into wedges and toss on a lined oven tray with **2 tsp smoked paprika, oil, salt and pepper**. Roast for 20-25 minutes until cooked through.



2. SAUTÉ THE VEGETABLES

Heat a frypan over medium-high heat with **oil**. Dice onion (set 1/4 cup aside for garnish) and remove corn from cobs. Add to pan along with **1 tbsp cumin** (see notes). Cook for 3-4 minutes until softened.



3. SIMMER THE BEANS

Drain and add black beans to pan along with 1/2 jar salsa. Cook for 5 minutes. Season with **salt and pepper** to taste.



4. MAKE THE LIME YOGHURT

Combine coconut yoghurt with lime zest. Season with **salt and pepper** to taste.



5. PREPARE THE TOPPINGS

Slice avocado and jalapeño. Roughly chop coriander and wedge lime.



6. FINISH AND SERVE

Remove tray of sweet potatoes from oven, cover with black bean topping. Dollop with lime yoghurt and remaining salsa. Scatter fresh toppings on top and serve with lime wedges.



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