



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Black Beans

Black beans can be cooked in a variety of ways without losing much of their nutritional value, even when exposed to high temperatures.



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Loaded Patatas Bravas with Creamy Ranch Dressing

Paprika roasted potatoes, topped with black bean salad and a beautiful light and creamy vegan ranch dressing from GH Produce.



30 minutes



4 servings



Plant-Based

2 September 2022

Keep it separate!

Instead of tossing the salad together, keep the components separate and serve bowl style. Use the kale as a base and add each ingredient to taste. Finish with the dressing and a squeeze of lime.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	21g	35g	88g

FROM YOUR BOX

POTATOES	1kg
RED ONION	1
LIME	1
KALE	1 bunch
CORN COBS	2
TOMATOES	2
AVOCADOS	2
TINNED BLACK BEANS	2 x 400g
RANCH DRESSING	1 jar

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, smoked paprika, dried oregano, apple cider vinegar, maple syrup

KEY UTENSILS

oven tray

NOTES

If you would like the salad to be warmer, add the beans and corn kernels to a frypan with oil. Toss for 3–5 minutes until heated through.



1. ROAST THE POTATOES

Set oven to 220°C.

Dice potatoes and slice onion. Toss together on a lined oven tray with **1 tbsp smoked paprika, 1/2 tbsp oregano, 1 tbsp vinegar, oil, salt and pepper**. Roast for 20–25 minutes until golden and crispy.



2. MAKE THE DRESSING

Zest the whole lime and juice 1/2 (wedge remaining). Whisk together with **3 tbsp olive oil, 1 tsp maple syrup, 1 tsp oregano, salt and pepper**.



3. MASSAGE THE KALE

Wash and thinly slice kale leaves. Place into a large bowl with the dressing. Use your hands to scrunch the leaves until soft and tender.



4. FINISH THE SALAD

Remove corn kernels from cobs, dice tomatoes and avocados. Drain and rinse beans (see notes). Add to bowl with scrunched kale and mix well. Season to taste with **salt and pepper**.



5. FINISH AND SERVE

Serve potatoes into bowls, top with salad and a dollop of ranch dressing.

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**

