



### Product Spotlight: Totopos Chips

La Tortilleria's totopos chips are gluten-free, without any nasty preservatives or additives. They only have three ingredients and taste as real tortilla chips should.



## Mexibean Chilli with Totopos Chips

A nourishing bowl of Mexican bean and sweet potato chilli simmered with cumin and cinnamon, served with lime guacamole and crunchy totopos corn chips.



30 minutes



4 servings



Plant-Based

14 July 2023

## Add some toppings!

*Add pickled jalapeños, fresh coriander  
or some yoghurt to finish this dish!*

Per serve: **PROTEIN** 23g **TOTAL FAT** 21g **CARBOHYDRATES** 105g

## FROM YOUR BOX

SPRING ONIONS	1 bunch
GREEN CAPSICUM	1
RED CAPSICUM	1
SWEET POTATO	600g
TINNED MIXED BEANS	2 x 400g
TOMATO PASSATA	1 jar
AVOCADOS	2
LIME	1
CORN COB	1
TOTOPOS CHIPS	1 bag

## FROM YOUR PANTRY

oil for cooking, ground cumin, chilli flakes (optional), ground cinnamon

## KEY UTENSILS

large frypan with lid

## NOTES

Leave out the chilli if you prefer a milder dish. For an extra flavour boost, add some smoked paprika and crushed garlic to the sauce.



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### 1. PREPARE THE VEGETABLES

Slice spring onions (reserve some tops for garnish). Dice capsicums and sweet potato (1cm).



### 2. SAUTÉ THE VEGETABLES

Heat a large frypan over medium-high heat with **oil**. Add prepared vegetables along with **3 tbsp cumin**, **2 tsp cinnamon** and **1/2 tsp chilli** (see notes). Cook, stirring, for 5 minutes until fragrant.



### 3. SIMMER THE BEANS

Drain and add beans along with passata and **2 cups water**. Cover and simmer for 15-20 minutes until sweet potato is tender.



### 4. PREPARE THE TOPPINGS

Meanwhile, mash avocados with zest and juice from 1/2 lime (wedge remaining). Remove corn from cob. Set aside.



### 5. FINISH AND SERVE

Divide bean chilli among bowls. Top with avocado, corn and spring onion tops. Serve with totopos chips and lime wedges.

**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**

