



Product Spotlight: Jalapeño Chilli

In the Americas, the use of chilli, including jalapeños, dates back thousands of years, including smoking some varieties to preserve them.



Sweet Potato Nachos with Mexican Lentils

Roast sweet potato rounds topped with Mexican spiced lentils and melty almond cheddar cheese, finished with creamy guacamole, charred corn and jalapeño.



30 minutes



2 servings



Plant-Based

1 September 2023

Add some extras!

You can add fresh coriander or a drizzle of hot sauce to the finished tray of nachos!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	20g	25g	100g

FROM YOUR BOX

SWEET POTATOES	600g
TINNED BROWN LENTILS	400g
MEXICAN SPICE MIX	1 sachet
TOMATO PASTE	1 sachet
CORN COB	1
AVOCADO	1
LIME	1
TOMATO	1
JALAPEÑO CHILLI	1
ALMOND MILK CHEDDAR	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper

KEY UTENSILS

large frypan, saucepan, oven tray

NOTES

You can keep the corn kernels fresh if preferred.



1. ROAST THE SWEET POTATO

Set oven to 220°C.

Slice sweet potatoes into 1cm thick rounds. Toss on a lined oven tray with **oil**, **salt and pepper**. Roast for 25–30 minutes until golden and cooked through.



2. COOK THE LENTILS

Drain and rinse lentils. Add to a saucepan over medium heat with spice mix, tomato paste and **1/4 cup water**. Stir until combined and simmer for 10 minutes (add more water if needed). Season with **salt and pepper** to taste.



3. CHAR THE CORN

Remove corn kernels from cob. Add to a frypan over medium-high heat with **oil** (see notes). Cook for 5 minutes until slightly charred. Set aside.



4. PREPARE THE TOPPINGS

Mash avocado with juice from 1/2 lime (wedge remaining). Dice tomato and slice jalapeño. Set aside.



5. MELT THE CHEESE

Set oven grill to 220°C.

Layer lentils over cooked sweet potato rounds. Grate cheddar cheese and scatter over top. Return to oven for 5 minutes until melted.



6. FINISH AND SERVE

Top sweet potato nachos with guacamole, charred corn, tomato and jalapeño. Serve with lime wedges.



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