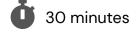




# **Sweet Potato Nachos**

# 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.





2 servings



# Add some extras!

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

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
ТОМАТО	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.

**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** 



