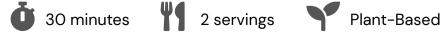




Tempeh and Corn Nachos

with Salsa and Lime Drizzle

Tempeh and fresh corn are the base of these delicious nachos. Seasoned with some everyday pantry staples and served with salsa and avocado, lime dressing.







Mix it up!

Keep the components separate and sprinkle them over the top of the nachos instead of making the salsa. If you have some plant-based cheese in the fridge, add it to the top and put it into the oven for 5 minutes.

TOTAL FAT CARBOHYDRATES

28g 60g 62g

FROM YOUR BOX

SPRING ONIONS	1 bunch
ТЕМРЕН	1 packet
CORN COB	1
LIME	1
AVOCADO	1
ТОМАТО	1
GREEN CAPSICUM	1
TORTILLA STRIPS	1 packet

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, smoked paprika, ground cumin, dried oregano, vinegar (of choice, we used white wine)

KEY UTENSILS

large frypan, stick mixer/small processor

NOTES

Serve with some fresh chilli or chilli sauce for extra heat.



1. SAUTÉ THE SPRING ONION

Set oven to 220°C.

Heat a frypan over medium-high heat with oil. Slice spring onions (reserve some green tops for garnish) and add to pan along with 1 tbsp smoked paprika, 1/2 tbsp ground cumin and 1 tsp oregano.



2. MAKE THE NACHO MIX

Crumble tempeh into a processor bowl and pulse to a mince like consistency. Remove corn kernels from cob. Add to frypan along with 1/2 cup water. Simmer, semi-covered, for 5 minutes.



3. MAKE THE LIME DRESSING

Zest and juice lime. Peel and dice 1/2 avocado. Place into a jug with lime juice, 3 tbsp olive oil and 1/2 cup water. Blend with 1/2 tsp smoked paprika. Fold through 1 tsp lime zest and season to taste with salt and pepper.



4. MAKE THE SALSA

Dice tomato, capsicum and remaining avocado. Toss together in a bowl with 1 tbsp olive oil, 1/2 tbsp vinegar, salt and pepper.



5. FINISH AND SERVE

Spread corn chips over a serving platter and top with nacho mix. Drizzle over lime dressing and sprinkle with reserved spring onion green tops. Serve with salsa on the side (see notes).





