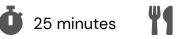


Product Spotlight: Corn Tortillas

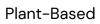
La Tortilla uses only 2 ingredients to make their corn tortillas – premium Western Australian corn, and water. The result is a gluten-free, veganfriendly, preservative-free, healthy bread alternative with a delicious rich nutty flavour.



A super quick and easy Mexican dinner! Oven-baked soy wedges with capsicum, red onion and salsa wrapped in locally made corn tortillas and topped with a diced guacamole style salsa.







Make it a one-tray

To make this a one-tray, add corn kernels and wedged tomatoes to tray at step 1. Pour in the whole jar of salsa and increase cooking time by 5-10 minutes. Serve with mashed avocado and tortillas.

FROM YOUR BOX

RED ONION	1
GREEN CAPSICUM	1
SOY WEDGES	1 packet
SALSA	1 jar
CORN COBS	2
AVOCADO	1
TOMATOES	2
LIME	1
CORN TORTILLAS	12-pack

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper

KEY UTENSILS

oven dish, oven tray, frypan (or sandwich press)

NOTES

Use a sandwich press to quickly toast the tortillas. Press them for 5 seconds until they start steaming. Remove and keep warm in a clean tea towel.

If you have some fresh coriander or nut-based cheese they would make great accompaniments when serving.



1. PREPARE THE TRAY BAKE

Set oven to 200°C.

Slice red onion and capsicum. Toss in a lined oven dish with soy wedges, **2 tbsp oil** and 1/2 jar salsa. Place into oven for 15-20 minutes or until vegetables are tender.



2. COOK THE CORN

Halve or quarter corn cobs. Rub with **oil**, **salt and pepper** and arrange on a lined oven tray. Cook in the oven for 10–15 minutes or until cooked to your liking.



3. MAKE THE SALSA

Dice avocado and tomatoes. Zest 1/2 lime and add to bowl with juice from 1/2 lime, **2 tbsp olive oil, salt and pepper** to taste. Toss to combine.



4. WARM THE TORTILLAS

Heat a frypan over medium-high heat. Cook tortillas for 10 seconds each side until softened (see notes). Keep warm in a clean tea towel until serving.



5. FINISH AND SERVE

Arrange all components, remaining salsa and lime cut into wedges on a serving platter and take to the table (see notes).

