



Product Spotlight: Crunch Preserves

Crunch Preserves uses locally sourced, seasonal produce to handcraft their small-batch products in Margaret River, and it's just one of the reasons we love their products!

Crunch
PRESERVES

Cajun Beef

with Sweet Potato and Relish

Beef mince flavoured with Cajun spice, cooked with veggies and served with sweet potato and Crunch Preserves mild and flavourful jalapeño relish.



20 minutes



4/6 servings



Beef

Bulk it up!

To bulk up this meal, add tinned beans, such as kidney or black beans, or serve with wraps or tortillas.

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
4/6 Person:	37g	20g	46g

FROM YOUR BOX

	4 PERSON	6 PERSON
SWEET POTATOES	800g	1.2kg
BEEF MINCE	600g	600g + 300g
BROWN ONION	1	1
GREEN CAPSICUM	1	2
CAJUN SPICE MIX	1 packet	2 packets
CHERRY TOMATOES	200g	2 x 200g
CORIANDER	1 packet	2 packets
JALAPENO RELISH	1 jar	1 jar

FROM YOUR PANTRY

oil for cooking, salt, pepper

KEY UTENSILS

saucepan, large frypan

NOTES

If you would like more flavour/spice, you can add cayenne pepper (or chilli powder), fresh garlic and fresh or dried thyme.

If desired, top the beef mixture with grated cheese and allow to melt.

Cajun spice mix: ground paprika, garlic powder, dried thyme, celery salt, ground cayenne.



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1. BOIL THE SWEET POTATOES

Dice **sweet potatoes**. Add to a saucepan and cover with water. Bring water to a boil and simmer for 10 minutes or until tender. Drain **sweet potatoes**.



2. BROWN THE MINCE

Heat a large frypan with **oil** over medium-high heat. Add **beef mince** to pan and use the back of a cooking spoon to break it up. Cook for 5 minutes until **mince** begins to brown.



3. ADD THE VEGETABLES

Slice **onion** and **capsicum**. Add to pan as you go, along with **cajun spice mix** (see notes). Halve **cherry tomatoes** and add to pan, stir to combine. Pour in **1/2 cup water** and simmer for 6–8 minutes.

6P – increase water to **3/4 cup water**.



4. ADD THE SWEET POTATO

Add **drained sweet potatoes** to the **beef** mixture. Toss well to combine. Season with **salt and pepper** (see notes).



5. FINISH AND SERVE

Garnish with **coriander leaves**, and dollop on **relish**. Serve tableside.

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**

