

**Product Spotlight:
Ozzie BBQ Spice Mix**

This spice mix is made in WA and is GF, vegan, and paleo. A sizzling-good flavour featuring Aussie favourites like smoked paprika, chipotle, garlic, Tasmanian pepper berry, saltbush, desert lime, and more! Available to purchase on the Marketplace now!



BBQ Pork Loaded Sweet Potatoes

with Chimichurri

Pork and veggies simmered in Ozzie BBQ Spice mix, made by WA-locales, GH Produce, served in roasted sweet potatoes with vibrant, herbaceous chimichurri sauce and corn cobs.



35 minutes



2 servings



Pork

Switch it up!

Use the sweet potatoes to make mash or wedges instead of roasting and stuffing them!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	62g	27g	74g

FROM YOUR BOX

SWEET POTATOES	600g
PORK MINCE	500g
OZZIE BBQ SPICE MIX	1 packet
RED ONION	1
CELERY STICK	1
TOMATO	1
CORN COB	1
CORIANDER	1 packet
GARLIC CLOVE	1

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, red wine vinegar, dried thyme

KEY UTENSILS

large frypan, oven tray

NOTES

Add parsley and red chilli (or chilli flakes) to the chimichurri if you have some. You can also use dried oregano instead of thyme if you prefer.



1. ROAST THE SWEET POTATOES

Set oven to 220°C.

Halve **sweet potatoes**. Add to a lined oven tray, cut-side down. Coat with **oil, salt** and **pepper**. Roast for 20 minutes (see step 4).



4. ADD THE CORN TO ROAST

Cut **corn** into cobs and toss with **oil, salt and pepper**. Add to tray with sweet potatoes and roast for 10 minutes or until corn is golden and sweet potato is tender.



2. BROWN THE PORK MINCE

Meanwhile, heat a large frypan over medium-high heat. Add **pork mince** and **spice mix**. Reserve **1/4 red onion** for step 6. Dice and add remaining. Cook for 5-7 minutes until mince begins to brown.



3. COOK THE FILLING

Thinly slice **celery** and dice **tomato**. Once pork is browned, add vegetables to pan and cook for further 1-2 minutes. Pour in **1 cup water**. Cook, covered, for 8 minutes.



5. MAKE THE CHIMICHURRI

Finely chop **coriander** (including stems and roots). Crush **garlic**. Add to a bowl along with **1/4 cup olive oil, 1 1/2 tbsp vinegar, 1-2 tbsp water, 1 tsp thyme, salt** and **pepper**. Mix to combine (see notes).



6. FINISH AND SERVE

Thinly slice reserved **red onion**.

Serve potatoes cut-side up on plates. Use a fork to press down the centre of the potatoes. Spoon in meat filling. Drizzle over chimichurri and garnish with red onion. Serve with corn.



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