





Product Spotlight: Ozzie BBQ Spice Mix

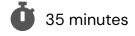
This spice mix is made in WA and is GF, vegan, and paleo. A sizzling-good flavour featuring Aussie favourites like smoked paprika, chipotle, garlic, Tasmanian pepper berry, saltbush, desert lime, and more! Available to purchase on the Marketplace now!



BBQ Pork Loaded Sweet Potatoes

with Chimichurri

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







Switch it up!

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

TOTAL FAT CARBOHYDRATES

62g

74g

FROM YOUR BOX

SWEET POTATOES	600g
PORK MINCE	500g
OZZIE BBQ SPICE MIX	1 packet
RED ONION	1
CELERY STICK	1
ТОМАТО	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).



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.



4. ADD THE CORN TO ROAST

Cut **corn** into cobettes 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.



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.

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



