



Product Spotlight: Nutritional Yeast

Nutritional yeast is a deactivated yeast and rich source of B complex vitamins. It is a great cheese substitute and is part of the sour cream mix for this meal.



Quinoa Nachos with Pickled Cabbage

Authentic corn totopos chips topped with Mexican quinoa "mince", pickled cabbage and fresh salsa toppings and finished with a dollop of "cheesy" cashew sauce.



30 minutes



4 servings



Plant-Based

17 March 2023

Spice it up!

Add some dried oregano, cayenne pepper or ground coriander to the quinoa for a little more excitement in the flavour! Have a spare avocado? Dice it up and add it to the toppings.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	20g	26g	89g

FROM YOUR BOX

SOUR CREAM MIX	1 packet (100g)
BROWN ONION	1
WHITE QUINOA	1 packet (200g)
TOMATO PASTE	1 sachet
RED CABBAGE	1/4
TOMATOES	2
CORN COB	1
CORIANDER	1 packet
JALAPEÑO CHILLI	1
TOTOPOS CHIPS	1 bag (200g)

FROM YOUR PANTRY

oil for cooking, salt, pepper, white wine vinegar, ground cumin, ground turmeric (optional), sugar (of choice)

KEY UTENSILS

frypan with lid, stick mixer or blender

NOTES

Save any extra totopos chips and cashew sauce for a snack!

Sour cream mix contains: nutritional yeast and raw cashews.



1. SOAK THE SOUR CREAM MIX

Soak sour cream mix mix in **1/2 cup water**, **1 1/2 tbsp vinegar** and **1/4 tsp turmeric** (optional). Set aside.



2. COOK THE QUINOA

Heat a frypan over medium heat with **oil**. Dice onion. Add to pan with quinoa, tomato paste, **1 1/2 tbsp cumin** and **2 cups water**. Simmer, covered, for 15 minutes until water is absorbed. Stir in **1/2 cup water**, season with **salt and pepper**.



3. PREPARE THE TOPPINGS

Shred cabbage and place in a bowl. Toss with **1 tsp sugar**, **1 1/2 tbsp vinegar** and **salt**. Set aside.

Dice tomatoes. Remove corn from cob. Chop coriander and slice jalapeño. Set aside.



4. BLEND THE SOUR CREAM

Blend sour cream mix together until smooth using a stick mixer or blender. Season with **salt and pepper** to taste.



5. FINISH AND PLATE

Divide totopos chips among plates. Top with quinoa, pickled cabbage and fresh toppings. Finish with a dollop of sour cream.

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**

