



Product Spotlight: Mushrooms

Mushrooms are full of protein, minerals and vitamins, and they are one of the few natural sources of vitamin D, which is good for strong, healthy teeth and bones!



Sheet Pan Burritos

with Baked Eggs

This one-tray dinner is the perfect answer to your busy week; filling veggies and free-range eggs baked and served tableside with wraps, fresh avocado and a mild chipotle and lime dressing for everyone to make their own burritos.



30 minutes



4 servings



Vegetarian

7 July 2023

Bulk it up!

If you need extra servings on the dinner table, fear not! Add extra veggies such as capsicum, zucchini, corn or tomatoes to the tray, or serve with tinned beans and extra wraps!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	26g	27g	130g

FROM YOUR BOX

SWEET POTATOES	800g
RED ONION	1
BUTTON MUSHROOMS	300g
FREE-RANGE EGGS	6-pack
LIME	1
CHIPOTLE CHILLI & LIME DRESSING	1 packet
AVOCADOS	2
WRAPS	8-pack

FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika, dried oregano

KEY UTENSILS

oven tray, frypan

NOTES

Instead of slicing the avocado, you can mash it to make guacamole. Add some diced tomato, red onion and fresh herbs such as parsley, mint or coriander..

No gluten option – Wraps are replaced with corn tortillas. Warm tortillas and serve.



Scan the QR code to
submit a Google review!



1. ROAST THE VEGETABLES

Set oven to 220°C.

Dice sweet potatoes. Wedge onion and halve or quarter mushrooms. Toss on a lined oven tray with **oil, 2 tsp paprika, 2 tsp oregano, salt and pepper**. Roast for 20 minutes (see step 3).



4. PREPARE THE WRAPS

Warm wraps in a dry frypan according to packet instructions.



2. PREPARE THE SAUCE

Zest lime (wedge remaining lime). Add to a bowl along with chipotle dressing. Mix to combine.

Slice avocados (see notes) and set aside.



5. FINISH AND SERVE

Serve traybake tableside along with sauce, wraps, avocado and lime wedges for everyone to build their burritos.



3. ADD THE EGGS

Crack eggs onto oven tray with the vegetables. Return to the oven and roast for 8-12 minutes until eggs are cooked to your liking.

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**

