



Product Spotlight: Jalapeno

In the Americas, the use of chilli, including jalapeños, dates back thousands of years, including the practice of smoking some varieties to preserve them.



Lentil Nachos with Cashew Queso

Brown lentils and button mushrooms cooked in a flavourful tomato sauce, served over tortilla strips with fresh avocado, slices of jalapeño, lime wedges and a cashew and nutritional yeast queso.



25 minutes



2 servings



Plant-Based

Top it up!

Add extra toppings such as diced tomato, pickled shallot, fresh coriander or thinly sliced spring onion green tops.

Per serve: **PROTEIN** 28g **TOTAL FAT** 40g **CARBOHYDRATES** 93g

FROM YOUR BOX

CASHEW QUESO MIX	1 packet
BROWN ONION	1
BUTTON MUSHROOMS	150g
BROWN LENTILS	400g
TOMATO PASTE	1 sachet
AVOCADO	1
JALAPENO	1
LIME	1
TORTILLA STRIPS	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika, dried oregano, stock cube of choice

KEY UTENSILS

large frypan, stick mixer or small blender

NOTES

Soak cashew queso mix in hot water to help the cashews soften. If you like a bit of heat, add a few teaspoons of hot sauce to your queso mix.

Remove seeds from jalapeño for a milder heat.

Cashew queso mix: raw cashews, nutritional yeast.



1. SOAK THE QUESO MIX

In a bowl, soak the **cashew queso mix** with **1/2 tsp smoked paprika**, **1/2 tsp oregano**, and **1/3 cup hot water** (see notes). Leave to soak.



2. PREPARE THE INGREDIENTS

Dice **onion**, slice **mushrooms**, drain and rinse **lentils**.



3. COOK THE LENTILS

Heat a large frypan over medium-high heat with **oil**. Add **onion** and **mushrooms** and cook for 4-6 minutes until onion is softened and mushrooms begin browning. Add **lentils**, **tomato paste**, **3 tsp paprika**, **crumbled stock cube**, and **1 cup water**. Simmer for 5 minutes.



4. PREPARE THE TOPPINGS

Slice **avocado** and **jalapeño** (see notes), wedge **lime**.



5. BLEND THE QUESO MIX

Using a stick mixer, blend **queso mix** (including liquid) to a smooth consistency. Season with **salt and pepper**.



6. FINISH AND SERVE

Arrange **tortilla strips** on a serving platter. Layer with **lentils** and **cashew queso**. Top with **avocado** and **jalapeño** and serve with **lime wedges**.



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