

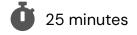




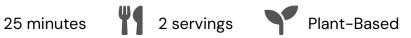
Lentil Nachos

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.







Top it up!

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

PROTEIN TOTAL FAT CARBOHYDRATES

34g

55g

140g

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.

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



