



### 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:	<b>PROTEIN</b>	<b>TOTAL FAT</b>	<b>CARBOHYDRATES</b>
	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.*



Scan the QR code to  
submit a Google review!



### 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**

