



**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



4/6 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	TOTAL FAT	CARBOHYDRATES
4/6 Person:	19g	34g	57g/67g

FROM YOUR BOX

	4 PERSON	6 PERSON
CASHEW QUESO MIX	1 packet	2 packets
BROWN ONION	1	1
MUSHROOMS	300g	300g + 150g
BROWN LENTILS	400g	2 x 400g
TOMATO PASTE	2 sachets	1 tub
AVOCADOS	2	3
JALAPENO	1	1
LIME	1	2
TORTILLA STRIPS	1 packet	2 packets

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 **2/3 cup hot water** (see notes). Leave to soak.

6P – Soak cashew queso mix with 1 tsp smoked paprika, 1 tsp oregano and 1 cup hot water.



2. PREPARE THE INGREDIENTS

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



3. COOK THE LENTILS

Heat a large pan with **oil** over medium-high. Add **onion** and **mushrooms**. Cook 4-6 minutes then add **lentils**, **tomato paste**, **1 tbsp smoked paprika**, **1 stock cube** and **1 1/2 cups water**. Cook for 5 minutes.

6P – Use 2 cups water and 1 1/2 tbsp smoked paprika.



4. PREPARE THE TOPPINGS

Slice **avocados** 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 **0448 042 515** or send an email to **hello@dinnertwist.com.au**

