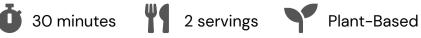


## **Product Spotlight: Corn Tortillas**

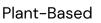
Traditional authentic Mexican corn tortillas baked in Australia using local ingredients! La Tortilleria is passionate about sustainable, healthy eating which fits perfectly with Dinner Twist.

# **Mexican Bean Hot Pot** 3 with Tortillas

A hearty hot pot stew with sweet diced pumpkin, black beans and zucchini, served with fresh toppings and corn tortillas to mop it up.









Add some ground coriander, ground chilli or dried oregano to the hot pot for added depth of flavour. Serve with fresh coriander or sliced chilli on top if desired.

### FROM YOUR BOX

ZUCCHINI	1/2 *
GREEN CAPSICUM	1/2 *
DICED PUMPKIN	1 bag (500g)
BLACK BEANS	400g
CHOPPED TOMATOES	400g
AVOCADO	1
LIME	1
CONTINENTAL CUCUMBER	1/3 *
CHIVES	1/2 bunch *
CORN TORTILLAS	1 packet

\*Ingredient also used in another recipe

### FROM YOUR PANTRY

oil for cooking, salt and pepper, ground cumin, smoked paprika, tomato paste

### **KEY UTENSILS**

large frypan with lid, small frypan

## NOTES

Keep the tortillas warm by wrapping in a clean tea towel. Cut them into quarters if preferred.



# **1. SAUTÉ THE VEGETABLES**

Heat a frypan over medium heat with oil. Dice zucchini and capsicum. Add to pan along with pumpkin, 1/2 tbsp paprika, 1/2 tbsp cumin and 1/2 tbsp tomato paste.



## 2. ADD BEANS & SIMMER

Drain and add beans along with chopped tomatoes and **2 cups water**. Cover and simmer for 15 minutes until pumpkin is tender. Season with **salt and pepper**.



## **3. MAKE THE GUACAMOLE**

Mash the avocado together with 1/2 the lime zest and juice. Set aside.



# **4. PREPARE THE TOPPINGS**

Wedge remaining lime. Dice cucumber and slice chives. Set aside.



## **5. COOK THE TORTILLAS**

Warm tortillas in a dry frypan according to packet instructions. Keep warm until serving (see notes).



## **6. FINISH AND PLATE**

Divide hot pot among bowls, top with guacamole and toppings. Serve with tortillas on the side.

