



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.



3 Mexican Bean Hot Pot 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.



30 minutes



4 servings



Plant-Based

3 August 2020

Spice 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.

Per serve: **PROTEIN** 16g **TOTAL FAT** 7g **CARBOHYDRATES** 72g

FROM YOUR BOX

ZUCCHINI	1
RED CAPSICUM	1
DICED PUMPKIN	1 bag (500g)
BLACK BEANS	2 x 400g
CHOPPED TOMATOES	400g
AVOCADO	1
LIME	1
BABY WOMBOK CABBAGE	1/2 *
CHIVES	1/2 bunch *
CORN TORTILLAS	1 packet

**Ingredient also used in another recipe*

FROM YOUR PANTRY

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

KEY UTENSILS

large frypan with lid, small frypan

NOTES

Add 1/2 the cabbage to the hot pot to cook down if preferred!

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 tbsp paprika**, **1 tbsp cumin** and **1/2 tsp tomato paste**.



2. ADD BEANS & SIMMER

Drain and add beans along with tinned tomatoes and **2 1/2 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. Thinly slice cabbage (see notes) 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.

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**

