



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Plantagenet pork

Based in Rockingham, this free range pork from Plantagenet is our go-to choice. Their concern for animal welfare and agriculture sustainability, as well as great quality, is why we choose their produce for our boxes.



2

Mexican Chilli with Corn Chips

Pork mince and veggies simmered in a mild Mexican tomato broth and topped with avocado, coriander and crunchy corn chips to serve.



20 minutes



2 servings



Pork

15 June 2020

FROM YOUR BOX

PORK MINCE	300g
BROWN ONION	1
RED CAPSICUM	1
GARLIC CLOVES	1-2
THYME	1/3 packet *
CRUSHED TOMATOES	400g
AVOCADO	1
CORIANDER	1 packet
CORN TORTILLAS OR CHIPS	1 packet

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, salt, pepper, ground cumin, smoked paprika

KEY UTENSILS

frypan with lid

NOTES

If you have received corn tortillas, you can place in a clean tea towel as you are warming them to keep warm and soft.

A dollop of yoghurt or sour cream and some fresh chilli (or chilli flakes) makes a yummy topping!

No pork option - pork mince is replaced with chicken mince.



1. COOK THE PORK

Heat a frypan with **oil** over medium-high heat. Add pork mince and cook for 5-6 minutes, breaking up with a spatula. Dice and add onion.



2. ADD THE VEGETABLES

Chop capsicum and add to pan with crushed garlic, thyme leaves, **2 tsp cumin and 2 tsp smoked paprika**. Season with **salt and pepper** and cook for 2 minutes.



3. SIMMER THE CHILLI

Add tinned tomatoes and **1/3 tin water**. Simmer for 5 minutes, semi-covered.



4. PREPARE THE GARNISH

Dice avocado and pick or chop coriander.



5. WARM THE TORTILLAS

Warm tortillas in a frypan according to packet instructions (if applicable, see notes). Cut into quarters or keep whole.



5. FINISH AND SERVE

Serve chilli in bowls topped with avocado, coriander and corn chips/tortillas.

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

