



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 Totopos Chips

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

 20 minutes

 4 servings

 Pork

15 June 2020

## FROM YOUR BOX

PORK MINCE	600g
BROWN ONION	1
CELERY STICKS	2
RED CAPSICUM	1
GARLIC CLOVES	2
THYME	1/3 packet *
BEANS	400g
CRUSHED TOMATOES	400g
AVOCADO	1
CORIANDER	1 packet
TOTOPOS CHIPS	1 bag

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

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

## KEY UTENSILS

large frypan with lid

## NOTES

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 large 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 celery and capsicum. Add to pan with crushed garlic, thyme leaves, **1 tbsp cumin and 3 tsp smoked paprika**. Season with **salt and pepper** and cook for 2 minutes.



### 3. SIMMER THE CHILLI

Add drained beans, tinned tomatoes and **1/2 tin water**. Simmer for 5 minutes, semi-covered.



### 4. PREPARE THE GARNISH

Dice avocado and pick or chop coriander.



### 5. FINISH AND SERVE

Serve chilli in bowls topped with avocado, coriander and totopos chips.

**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**

