



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Corn Tortillas


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



3 Mexican Pork Meatballs

Cheesy pork meatballs simmered in a Mexican stew with fresh toppings and corn tortillas to mop it all up.

 30 minutes

 4 servings

 Pork

3 August 2020

Spice it up!

Add some ground coriander or ground chilli to the sauce for added depth of flavour. Serve with mashed avocado or yoghurt on top if desired!

Per serve: **PROTEIN** 43g **TOTAL FAT** 20g **CARBOHYDRATES** 51g

FROM YOUR BOX

FETA CHEESE	1/2 packet *
PORK MINCE	600g
CARROTS	2
ZUCCHINI	1
TINNED CHERRY TOMATOES	400g
BABY WOMBOK CABBAGE	1/2 *
LIME	1
RED CAPSICUM	1
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, frypan

NOTES

If you prefer to not make the meatballs you can transform this dish into a chilli con carne instead. Crumble the feta on top at the end.

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



1. PREPARE THE MEATBALLS

Crumble feta and combine with pork mince, **2 tsp cumin, salt and pepper**. Use oiled or wet hands to shape mixture into even size meatballs (roughly 16).



2. BROWN THE MEATBALLS

Heat frypan over medium-high heat with **oil**. Add meatballs and brown for 5 minutes.



3. ADD VEGGIES & SIMMER

Grate carrots and zucchini, add to pan as you go along with **1 tbsp paprika, 1 tbsp cumin and 1 tbsp tomato paste**. Stir in tinned tomatoes and **1/2 cup water**. Cover and simmer for 10 minutes until meatballs are cooked. Season with **salt and pepper**.



4. PREPARE TOPPINGS

Thinly shred wombok cabbage. Toss with 1/2 the lime zest, 1/2 the juice (wedge remaining) and **1 tbsp olive oil**. Dice capsicum and slice chives. Set aside.



5. COOK THE TORTILLAS

Warm tortillas in a dry frypan according to packet instructions. Keep warm until serving.



6. FINISH AND PLATE

Serve meatballs at the table with toppings and 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**

