



Product Spotlight: Cashews

Cashews are a good source of magnesium; it is vital for the healthy development of muscles, bones, tissues and organs.



Mexican Loaded Fries

with Cashew Queso

Sweet potato fries, loaded with sautéed button mushrooms and veggies, topped with home-made cashew queso, diced avocado and slices of pickled jalapeño.



30 minutes



2 servings



Plant-Based

Switch it up!

*Use the avocado to make guacamole!
Mash and mix with lime zest and juice and
sliced spring onions.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	18g	28g	77g

FROM YOUR BOX

SWEET POTATOES	400g
CASHEW QUESO MIX	1 packet
BROWN ONION	1
BUTTON MUSHROOMS	150g
CORIANDER	1 packet
GARLIC CLOVE	1
TOMATO	1
RED CAPSICUM	1
AVOCADO	1
PICKLED JALAPENOS	1 jar

FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika, dried oregano

KEY UTENSILS

large frypan, oven tray, kettle, stick mixer (or small blender)

NOTES

Soak cashew queso mix in hot water to help the cashews soften.

If you like a bit of heat, add a few teaspoons of hot sauce to your queso mix.

Cashew queso mix: raw cashews, nutritional yeast.



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1. ROAST THE FRIES

Set oven to 220°C and boil the kettle.

Cut **sweet potatoes** into fries. Toss on a lined oven tray with **oil, salt and pepper**. Roast for 20–25 minutes, or until tender and golden.



4. ADD REMAINING VEGGIES

Dice **tomato** and **capsicum**. Add to pan as you go along with **1 1/2 tsp paprika**, **1 1/2 tsp oregano** and **1/4 cup water**. Sauté 8–10 minutes until vegetables are tender. Season to taste with **salt and pepper**.



2. SOAK THE QUESO MIX

In a bowl, soak the **cashew queso** mix with **1/4 tsp smoked paprika**, **1/4 tsp oregano**, and **1/3 cup hot water** (see notes). Leave to soak.



5. BLEND THE QUESO MIX

Using a stick mixer, blend queso mix (including liquid) to a smooth consistency (see notes). Season with **salt and pepper**.

Dice **avocado**, drain **jalapeños**. Set aside with coriander leaves.



3. SAUTÉ THE MUSHROOMS

Heat a large frypan over medium-high heat with **oil**. Slice **onion**, **mushrooms** and **coriander** roots and stems (reserve leaves). Add to pan as you go along with crushed **garlic**, Sauté for 5 minutes.



6. FINISH AND SERVE

Serve fries (on oven tray or on a platter) tableside. Spoon over veggie topping. Dollop on queso. And add avocado, jalapeños and coriander leaves.

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**

