



### 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
	16g	24g	87g

## FROM YOUR BOX

SWEET POTATOES	800g
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**.



### 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

Dice **avocado**, drain **jalapeños** (use to taste).

Serve **fries** (on oven tray or on a platter) tableside. Spoon over **veggie topping**. Dollop on **queso**. 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 **0440 132 826** or send an email to **hello@dinnertwist.com.au**

